

もやしもん

1



石川雅之

石川雅之

講談社

TALES OF
AGRICULTURE

もやしもん

1

イブニングKC

イブニング
KC 106



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ISBN4-06-352106-0

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イブニングKC 
講談社 定価:本体533円
(税別)

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TALES OF AGRICULTURE

C100%

M

B

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C

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B

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Y

B

K

C100% V100%

こっちも石川雅之!!



刮目の幕末異聞「人斬り龍馬」
を含む、珠玉の作品集。

「人斬り龍馬」

リイド社刊 定価:550円(税込)

時代の勝者のみが紡ぎ続けた、歴史
とい名の金の糸。その裏で語られず、
葬り去られた闇の真実を描き出す!!

「もやしもん」と同時発売中!



「もやしもん」①
352106-0

もやしもんは大豆インク^豆を使用。

大豆インクは大豆油を主原料としたインクです。
大豆油は食用油、マヨネーズ、マーガリンなどに使われています。

カバー帯は古紙100%再生紙^紙を使用。

(王子製紙：OKプリンス上質エコG100 ●米坪：157.0g/m² ●四六判：135kg)



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SOY INK

Trademark of American Soybean Association

100%

古紙100%再生紙

地球の未来と生まれてくる子供たちのために、
古紙100%再生紙をより身近なものに。

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●四六判:135kg

000 OKプリンス上質エコG100 ●米坪:157.0g/m²
●四六判:135kg

TALES OF AGRICULTURE

M

C

Y

K

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C



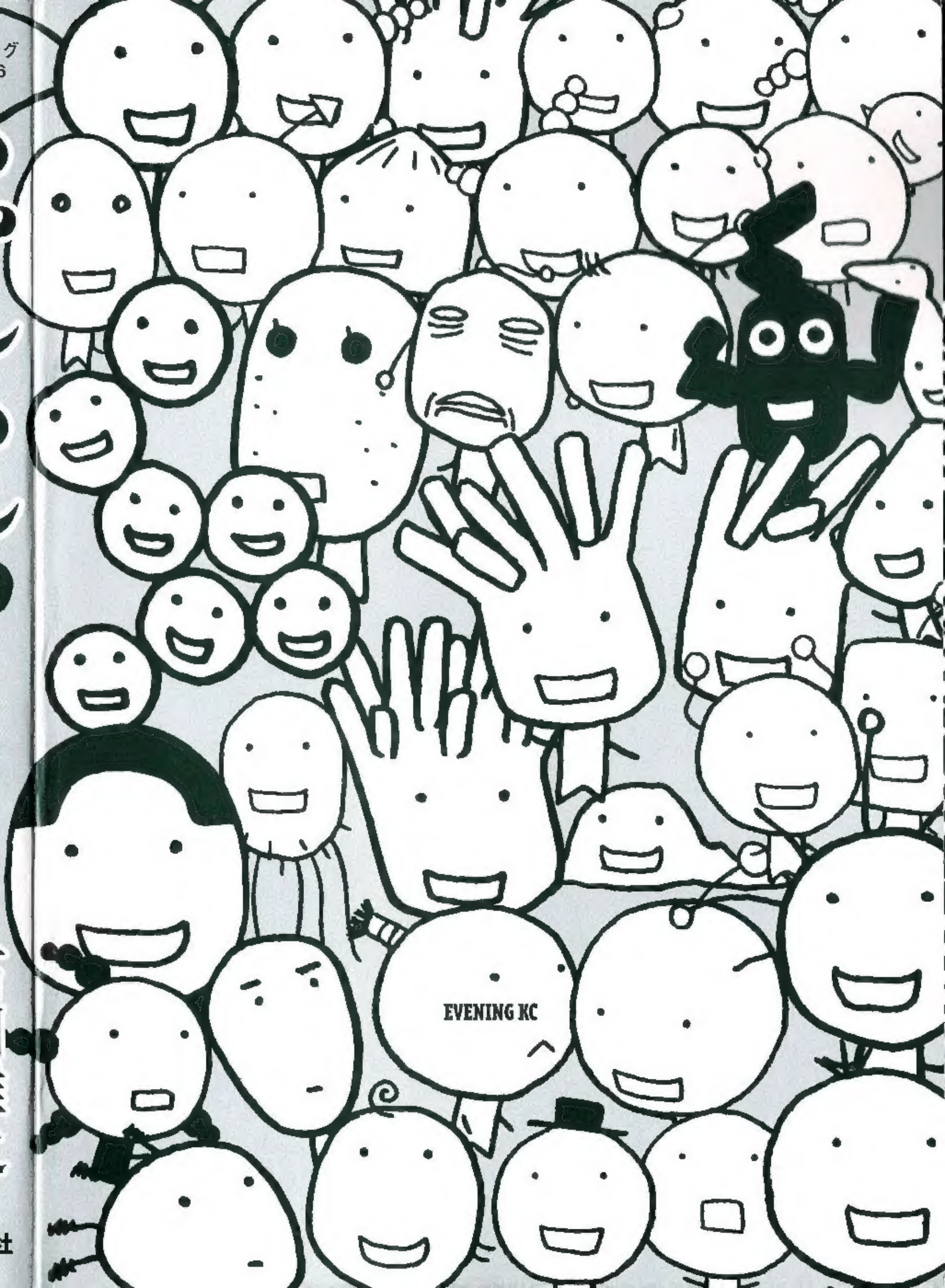
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TALES OF
AGRICULTURE

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EVENING KC



TALES OF AGRICULTURE

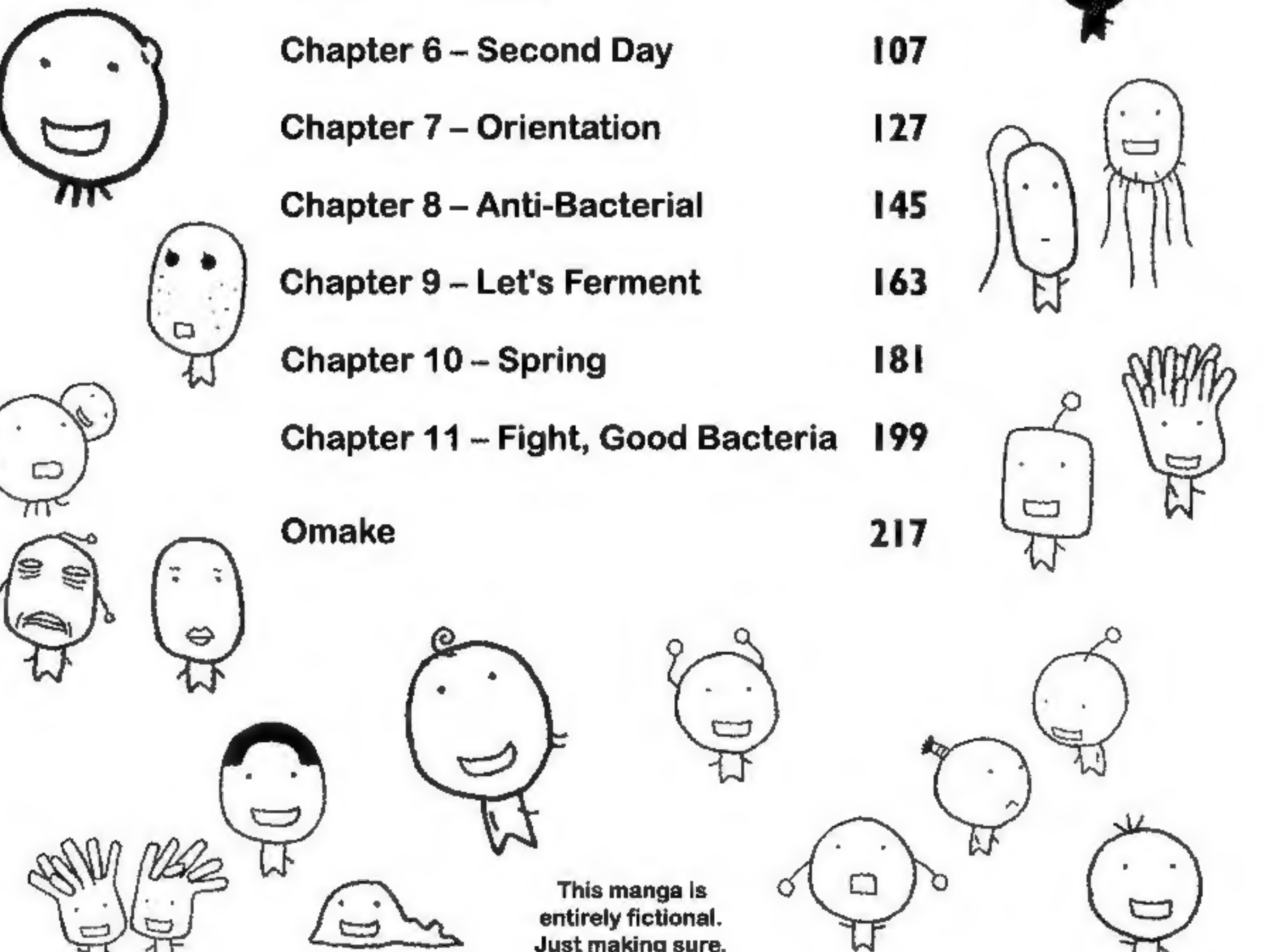
1

ISHIKAWA MASAYUKI



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This manga is
entirely fictional.
Just making sure.



SIGNS: MOYASHI SHOP THAT PRODUCES YEAST-STARTER. SO "MOYASHIMON" MEANS "PERSON OF THE MOYASHI".
 SAWAKI SOUEMON: SAWAKI IS THE FAMILY NAME, SOUEMON IS THE GUILD NAME THAT TRADITIONAL JAPANESE FAMILIES OF ARTISTS AND CRAFTSPEOPLE HAVE.



SINCE MY TADAYASU AND YOUR KEI ARE TOGETHER, YOU DON'T HAVE TO WORRY.



APRON: YULIKI SAKE BREWERY.
 COAT: SAWAKI SOUEMON.



THERE IS NO GRANDFATHER WHO DOESN'T BELIEVE THE WORDS OF HIS GRANDSON!

DO YOU BELIEVE WHAT HE SAID?

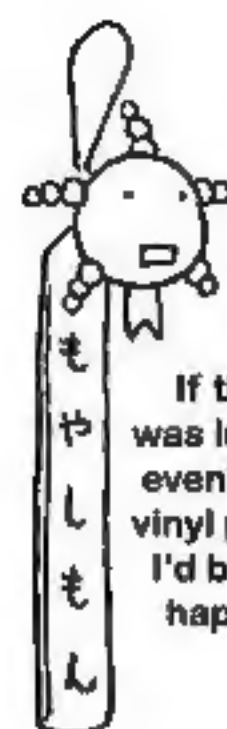
OH YEAH, ABOUT HIS ABILITY TO SEE MICROBES...

I'VE SEEN
TADAYASU
PLAYING WITH
"SOMETHING"
IN THE STORE-
HOUSE.

WELL...
I HAVE
SEEN IT
FOR
MYSELF.

第1話 入学

農人物語



If this
was inside
evening's
vinyl pack,
I'd be so
happy!

A - S T R A P



IT'S BETTER
NOT TO SEE
THINGS THAT
OTHER PEOPLE
CAN'T SEE.

HE'LL
END UP
BEING
BULLIED.



ANYWAY,
HE HASN'T
BEEN
TALKING
ABOUT IT
RECENTLY.

MAYBE
HE CAN'T
SEE THEM
ANYMORE.



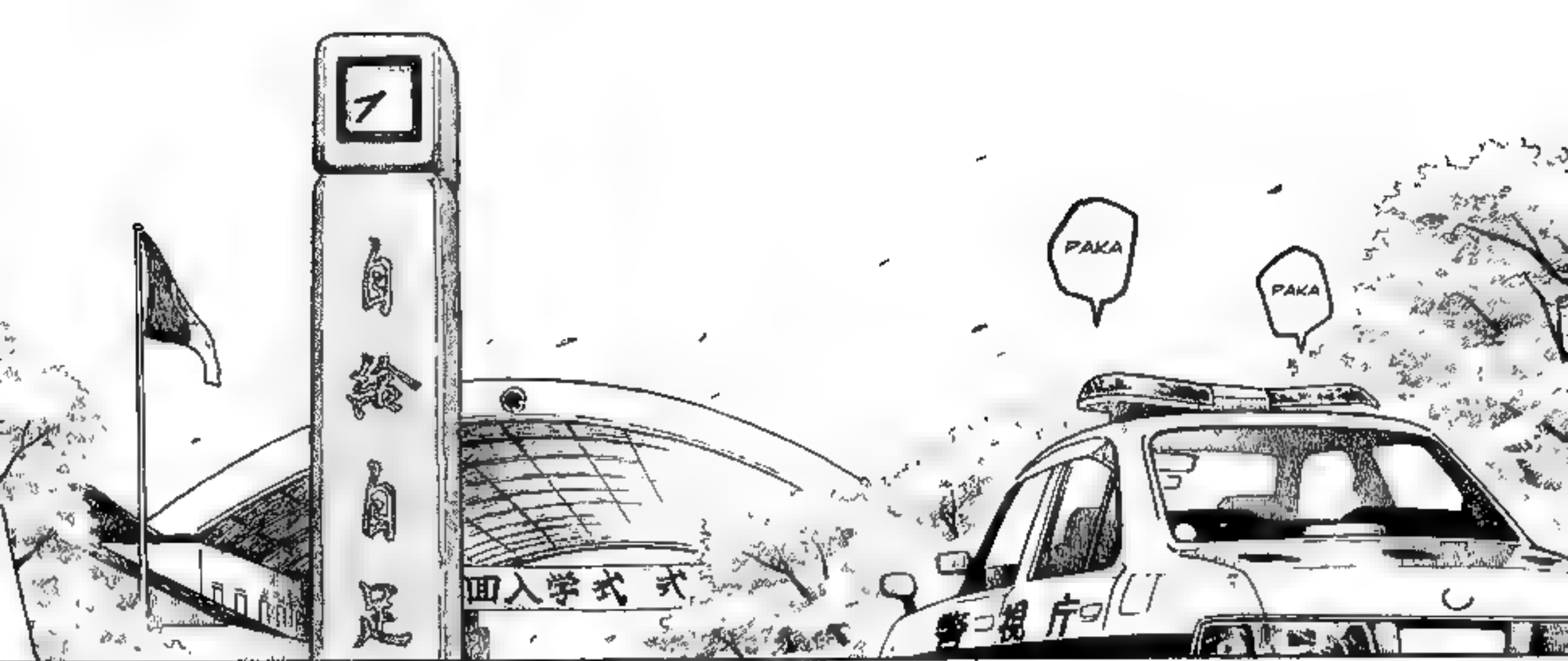
WELL,
HE'S LUCKY
TO HAVE MY
GRANDSON
AS A FRIEND.

KEI-KUN
DOESN'T
BULLY HIM
ABOUT THAT.



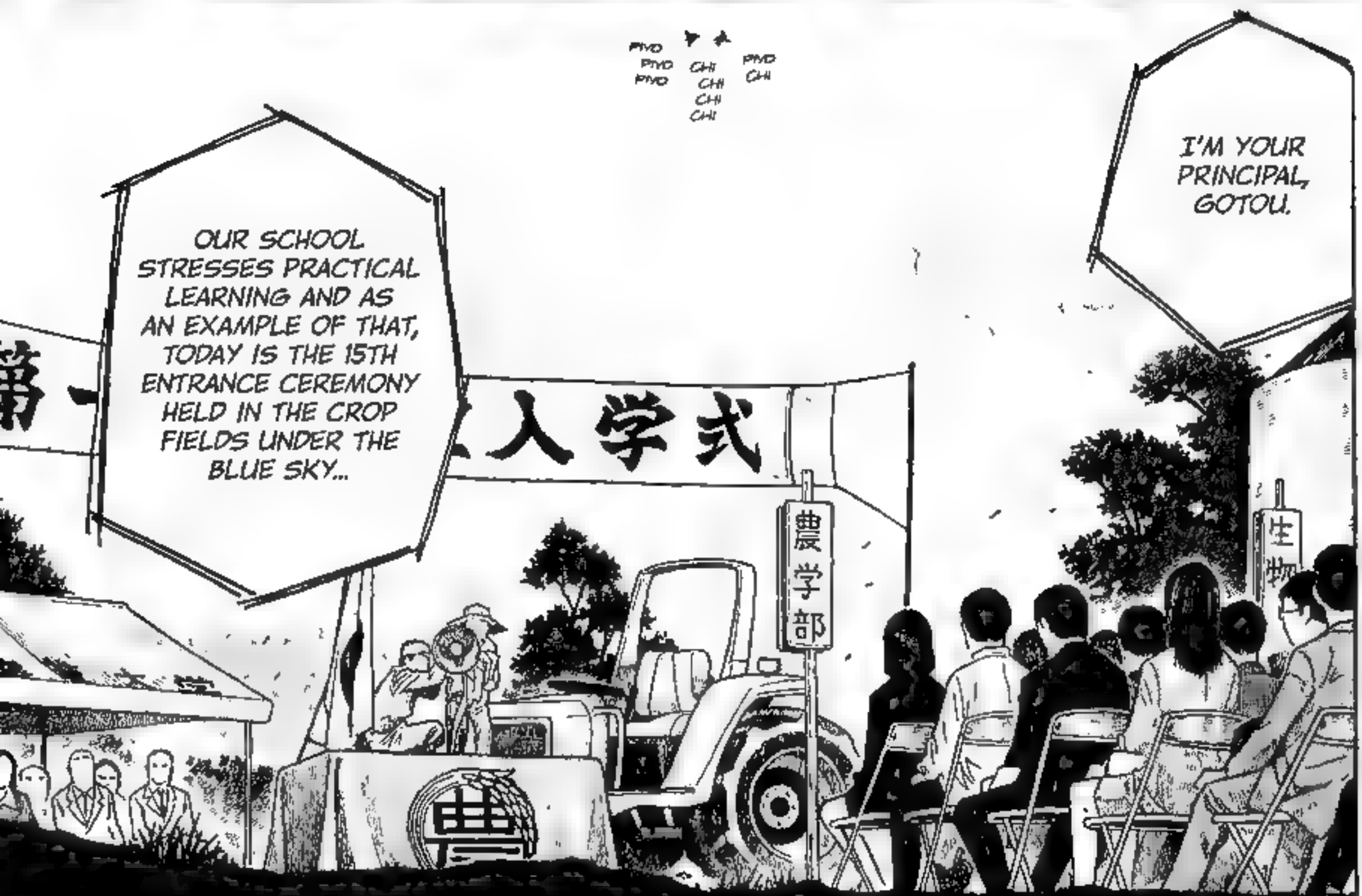
HABA...
THANKS TO THEM,
WE GET TO DRINK
YULUKI-SAN'S
SAKE IN THE
MORNING!

ANYWAY,
IT'S A
CELEBRATORY
DAY FOR OUR
GRANDSON.
LET'S HAVE
A DRINK!



BANNER: ENTRANCE CEREMONY.
PILLAR: SELF-SUFFICIENCY





SIGNALS:
LIVE-STOCK
DEPARTMENT,
AGRICULTURE
DEPARTMENT.

Agriculture is a means of culture transmission.

**Protecting our country's environment
is of utmost importance.**

**Without agriculture,
there is no life and no country.**

**Agriculture has existed
as long as people have worked.**

Since the war's end, agriculture has grown rapidly.

**In the 21st century, agriculture is globalized,
leading to an increase in food shortages
and environmental problems.**

But, do not think of these as difficult problems.

**All we must do is take care of our respective villages
and forests, and the problem will be solved.**

**The purpose of agricultural school, therefore,
is to think about the way we live.**

**The agricultural school has many high hopes,
one of which is to pass down traditions.**

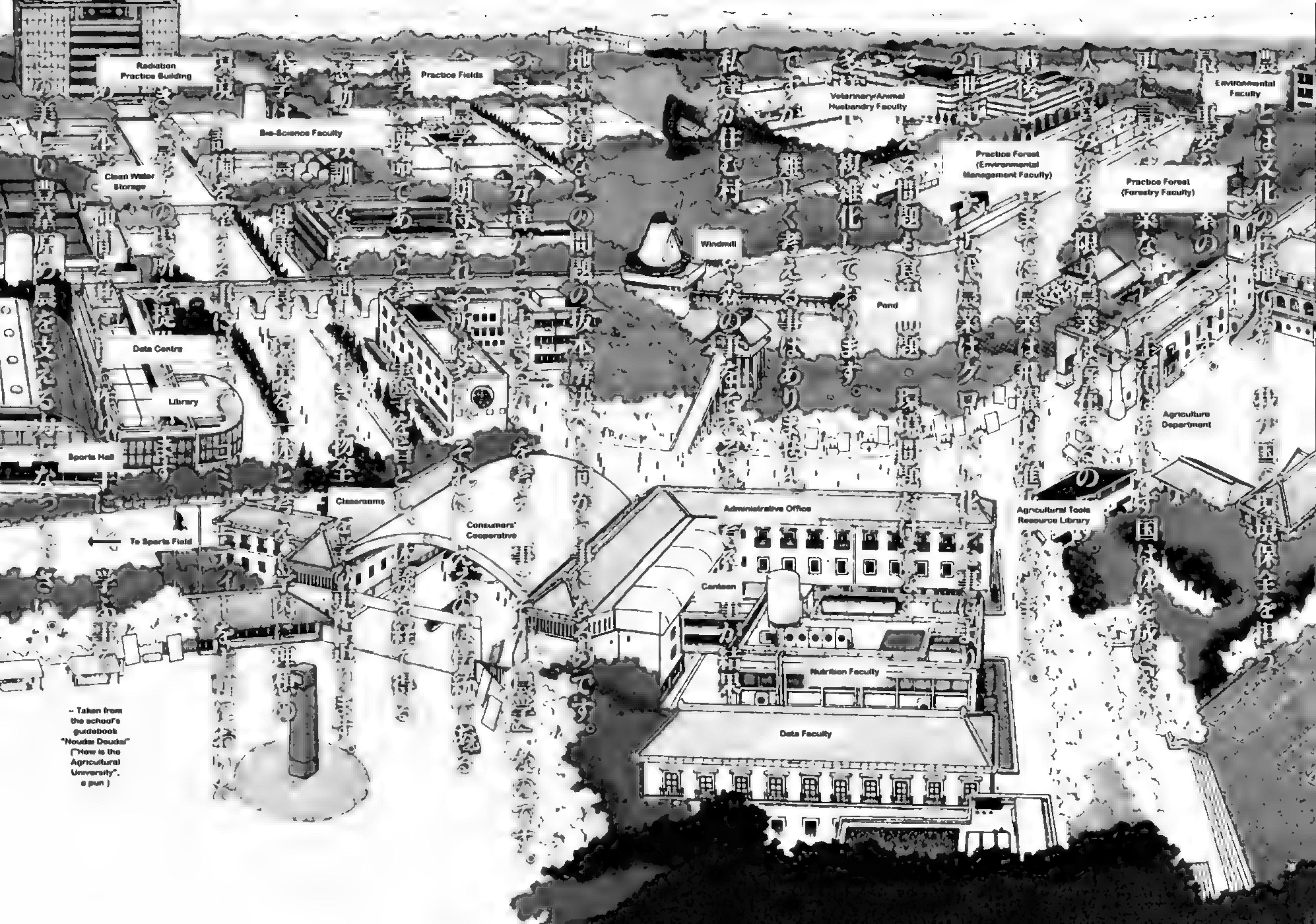
Our school emphasizes practical learning and practical experience.

Though "feelings" and "lessons", we learn about living things.

**Our school approaches agriculture, health, food,
and environment holistically.**

**The school's ideal environment fosters a sense of community
as a "living agricultural school".**

**Come, join us as friends and lend us your
strength to support this beautiful harvest.**



Environmental Faculty

Practice Forest (Forestry Faculty)

Practice Forest (Environmental Management Faculty)

Veterinary/Animal Husbandry Faculty

Windmill

Pond

Agriculture Department

Agricultural Tools Resource Library

Administrative Office

Canteen

Nutrition Faculty

Data Faculty

Consumers' Cooperative

Classrooms

Data Centre

Library

Sports Hall

Bee-Science Faculty

Practice Fields

Radiation Practice Building

Clean Water Storage

To Sports Field

- Taken from the school's guidebook "Nouda Douda" ("How is the Agricultural University", a pun)



FRESHMEN,
YOU WOULD
HAVE NOTICED
THE POLICE
DISTRIBUTING
POSTERS.

EXCUSE ME,
I HAVE AN
ANNOUNCEMENT
FROM THE
ADMINISTRATION:



WHY,
SHE MAY BE
BURIED
SOMEWHERE
WITHIN THE
HUGE SCHOOL
GROUNDS.

IS THAT
GUY
DRUNK?

WHAT AN
IDIOT!

IF YOU
FIND HER,
PLEASE
CONTACT
THE POLICE
OR THE ADMINISTRATION.



ONE OF
OUR STUDENTS,
HASEGAWA
HARUKA
HAS BEEN
MISSING FOR
A MONTH NOW.

FROM
TODAY,
A PUBLIC
SEARCH
HAS BEEN
LAUNCHED.



MISSING:
HASEGAWA
HARUKA

I'M SORRY
TO ANNOUNCE
SUCH NEWS
ON A HAPPY
OCCASION,
...

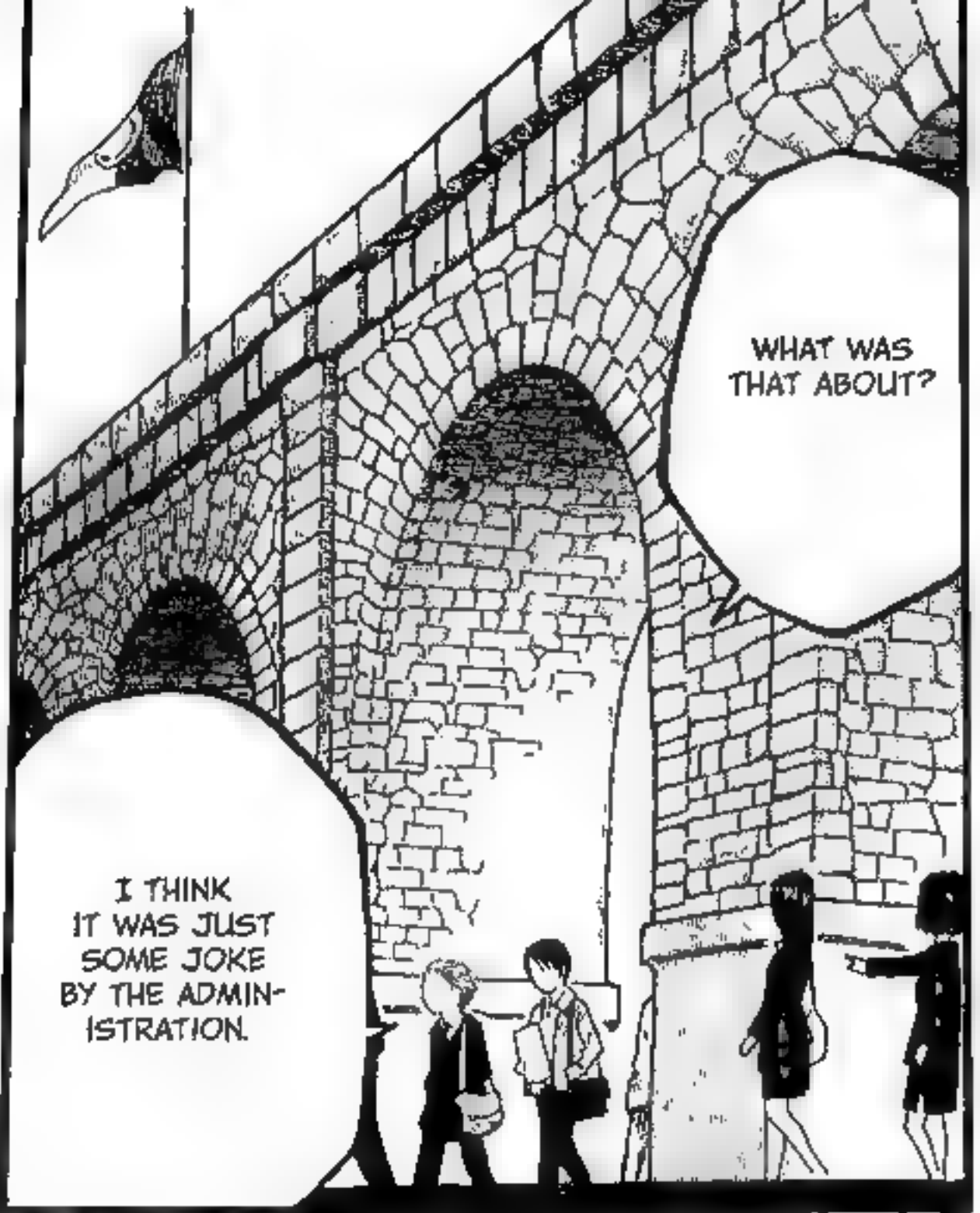
...BUT THIS
IS AN URGENT
MATTER
SO I WOULD
LIKE TO REQUEST
EVERY STUDENT'S
COOPERATION.

BLACK SKIRT
BLACK BOOTS



WELL,
IT CERTAINLY
HAD AN IMPACT.

I CAN'T
GET THAT
"MISSING
PERSON"
STORY
OUT OF
MY HEAD.



WHAT WAS
THAT ABOUT?

I THINK
IT WAS JUST
SOME JOKE
BY THE ADMIN-
ISTRATION.



WELL,
THE SCHOOL
SEEMS REMOTE
BUT WHEN
YOU STEP
OUTSIDE,
IT'S TOKYO.

SHE'S
PROBABLY
JUST WITH
SOME GUY.

BUT I THINK
THE POLICE ARE
OVER-REACTING
OVER SOMEONE
WHO'S JUST
UNCONTACTABLE.



THEY WERE
DISTRIBUTING
ALL THESE
POSTERS,
SO I JUST
TOOK THEM...

WHY ARE
YOU HOLDING
ON TO SO
MANY ANYWAY?



GRANDPA
TOLD ME
TO MEET
SOMEONE.

AH...
I FORGOT.



GRANDPA
NEVER
MENTIONED
ANYTHING
ABOUT
FRIENDS
IN TOKYO...

ITSUKI-
SENSEI?
YOUR
GRANDPA'S
FRIEND?

NOTE: PLEASE MEET ITSUKI KEIZOU-SENSEI



KUSHI
A



I WANT TO
JOIN A FUN
AND FLASHY
CLUB AND
HAVE A
WONDERFUL
CAMPUS
LIFE IN TOKYO.

EXCUSE ME,
DO YOU
KNOW WHERE
ITSUKI-SENSEI'S
OFFICE IS?



SO DO
YOU WANT
TO SEE
THIS PERSON
FIRST?

YEAH...
BUT I'D
LIKE TO SEE
THE CLUBS
AND STUFF,
TOO...

Beware
of animals



FROM HERE,
IT'S FASTER
TO CUT THROUGH
THE FORESTRY
FACULTY'S
PRACTICE
FOREST.

SOO
FAST!

IT'S THE
FIRST FLOOR
OF THE
AGRICULTURAL
FACULTY
BUILDING.



WELL,
WE CAN
EXPLORE
THE SCHOOL.

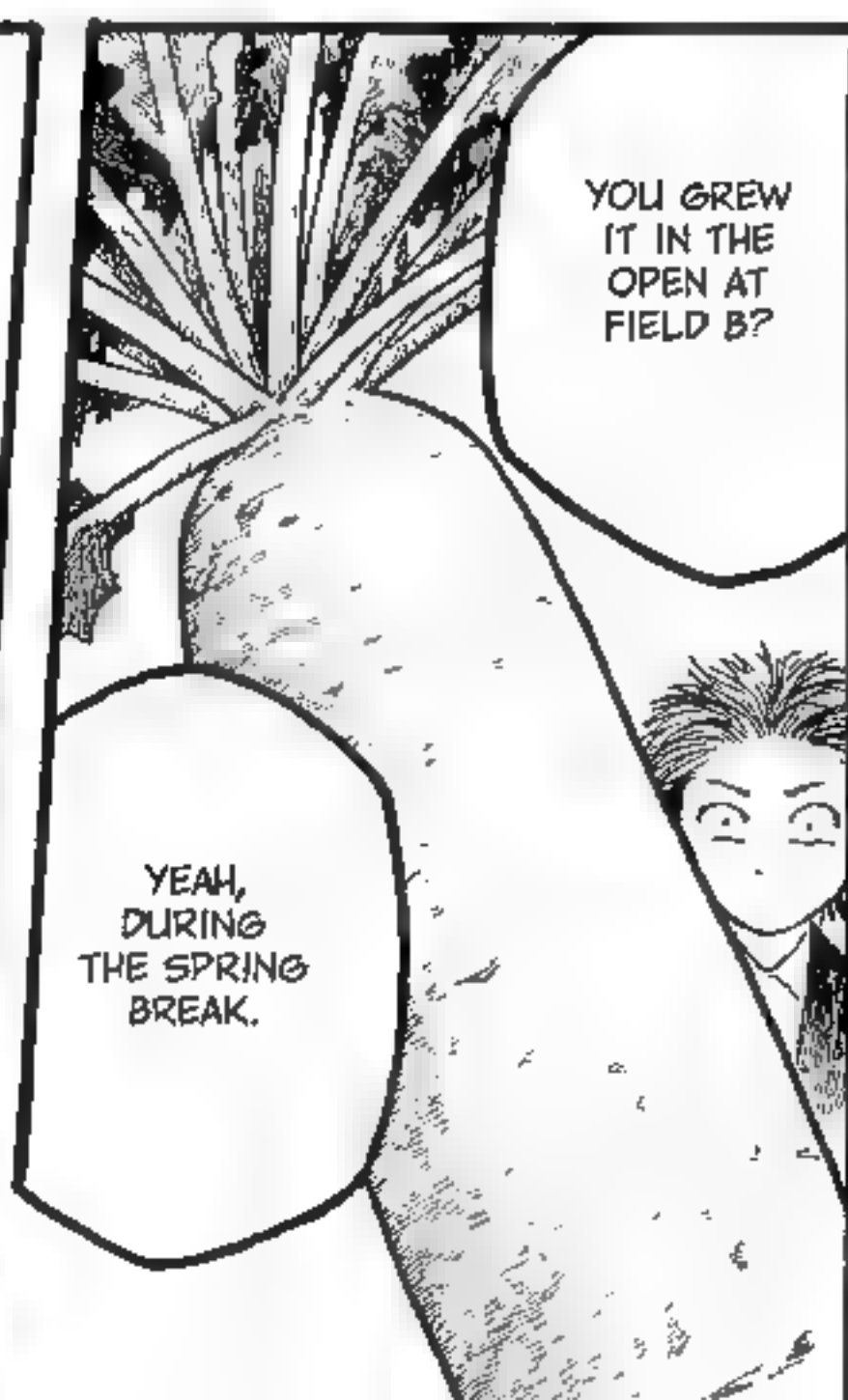
HOW
TROUBLE-
SOME...

STONE! SHRINE TO LABORATORY ANIMALS.



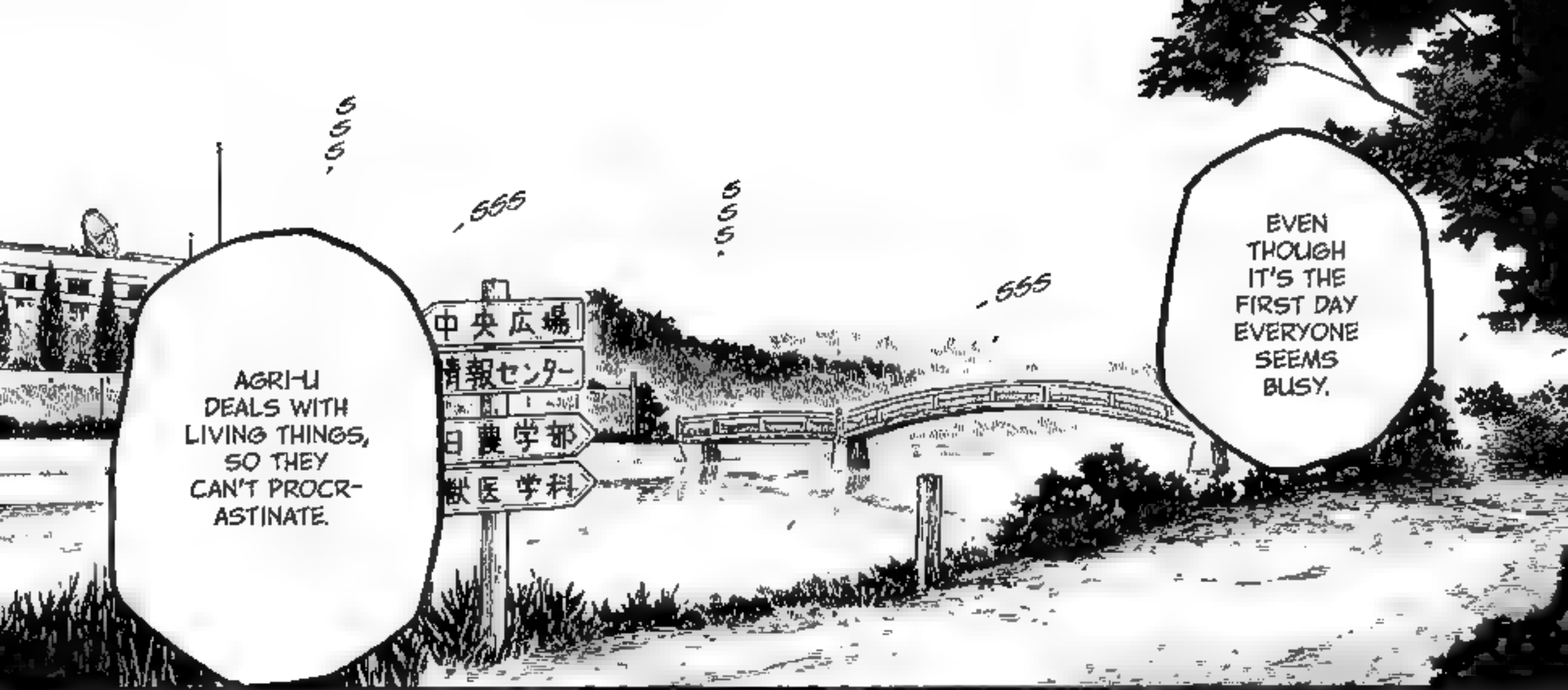
BUT WE CAN
SHOW THIS TO
THE FRESHMEN
AND GIVE
THEM A SHOCK.

IT'S
PROBABLY
TOO TOUGH
TO EAT.



YEAH,
DURING
THE SPRING
BREAK.

YOU GREW
IT IN THE
OPEN AT
FIELD B?



AGRI-U
DEALS WITH
LIVING THINGS,
SO THEY
CAN'T PROCRA-
STINATE.

EVEN
THOUGH
IT'S THE
FIRST DAY
EVERYONE
SEEMS
BUSY.

SIGN: CENTRAL SQUARE
DATA CENTRE
AGRICULTURAL FACULTY
VETERINARY FACULTY



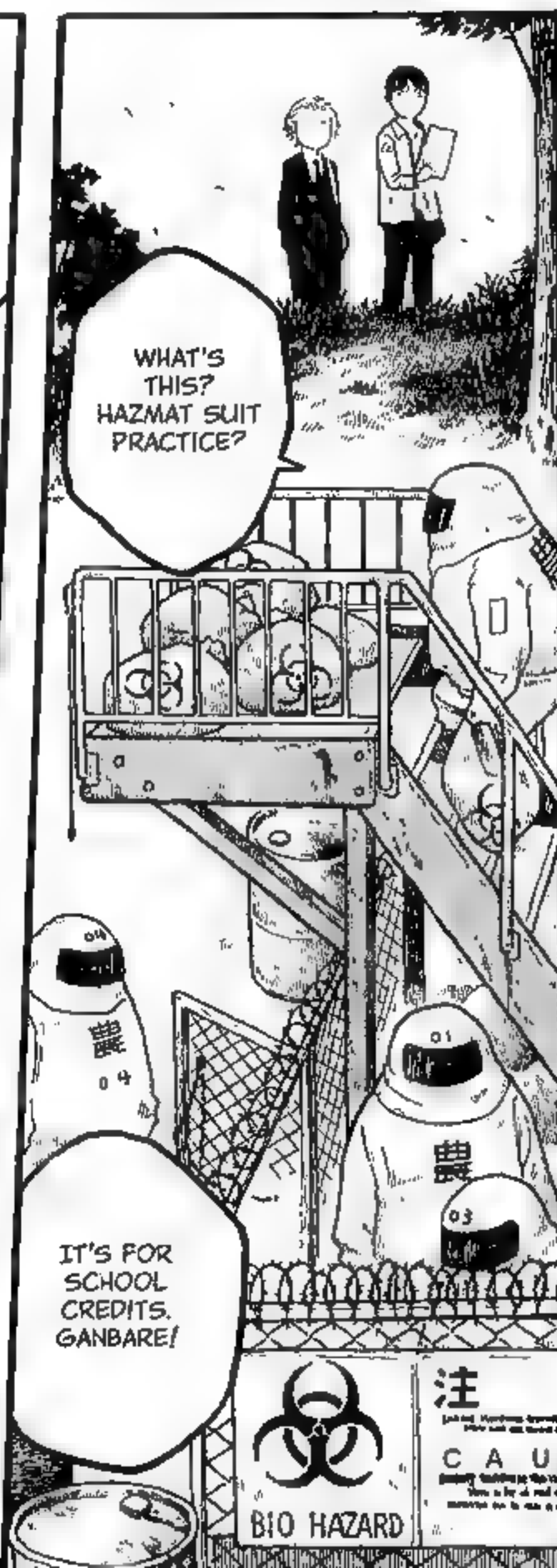
IS EVERYONE
LIKE THIS AT
UNIVERSITY?

IT'S LIKE THIS
BECAUSE IT'S AN
AGRICULTURAL
UNIVERSITY.



YOU'RE
SHATTERING
MY IMAGE OF
A TOKYO
UNIVERSITY.

BUT REALLY,
I DIDN'T THINK
YOU'D ENROL IN
AN AGRICULTURAL
UNIVERSITY.



WHAT'S
THIS?
HAZMAT SUIT
PRACTICE?

IT'S FOR
SCHOOL
CREDITS.
GANBARE!

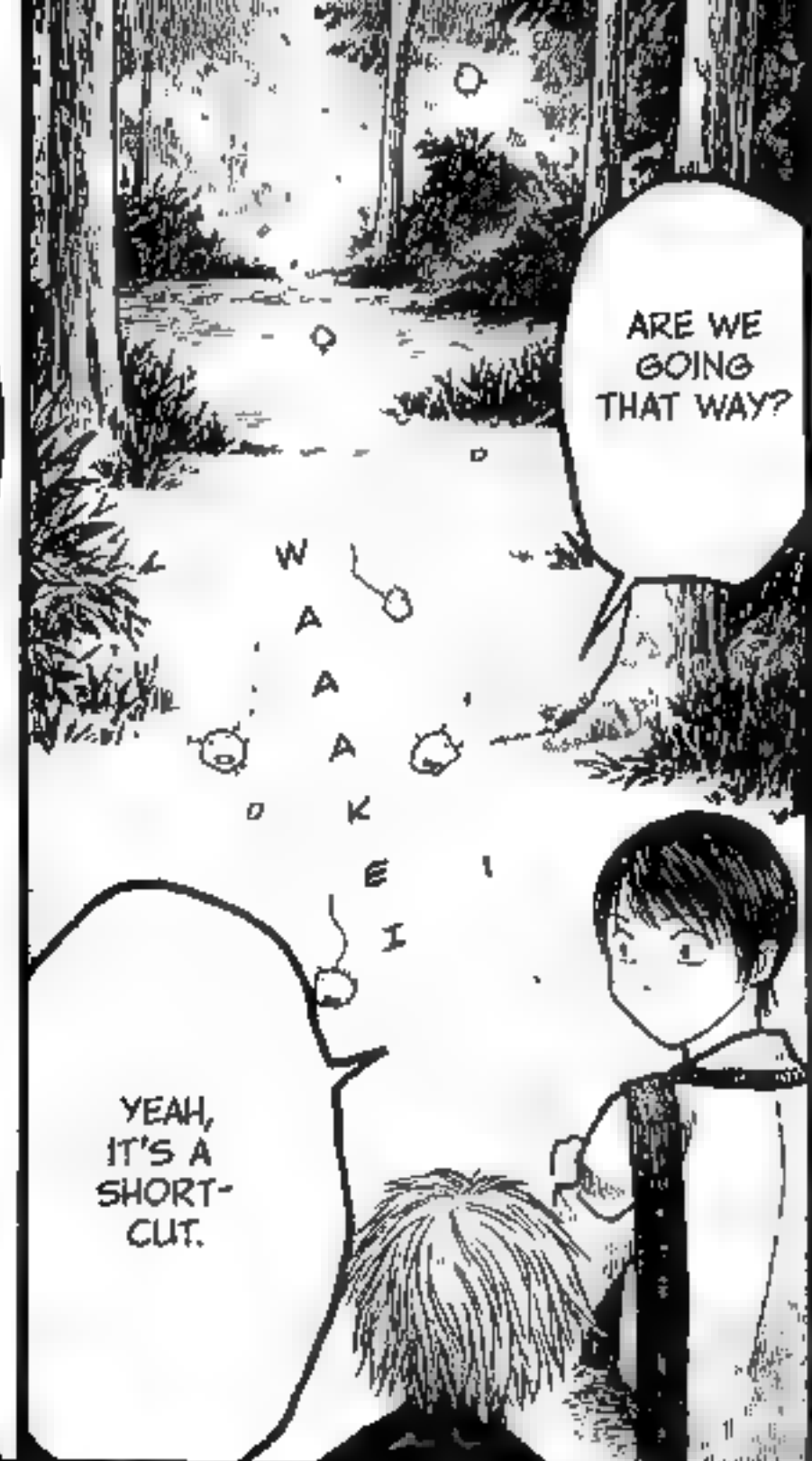


BIO HAZARD

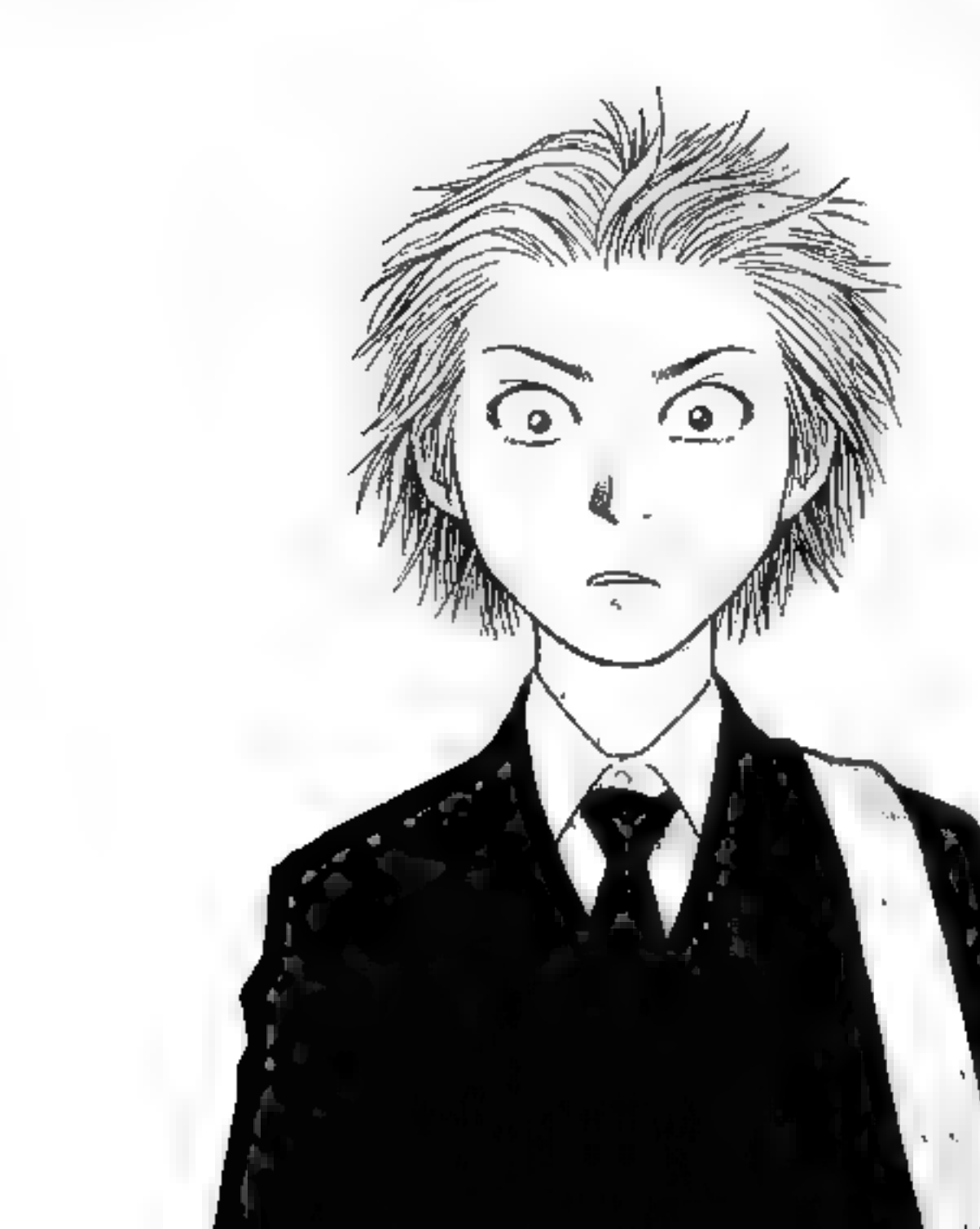
注

CAUTION
BIOHAZARD
DANGER
DO NOT TOUCH
OR ENTER
THIS AREA
UNLESS
YOU ARE
PROPERLY
EQUIPPED
AND TRAINED









H
U
M
A
N
?

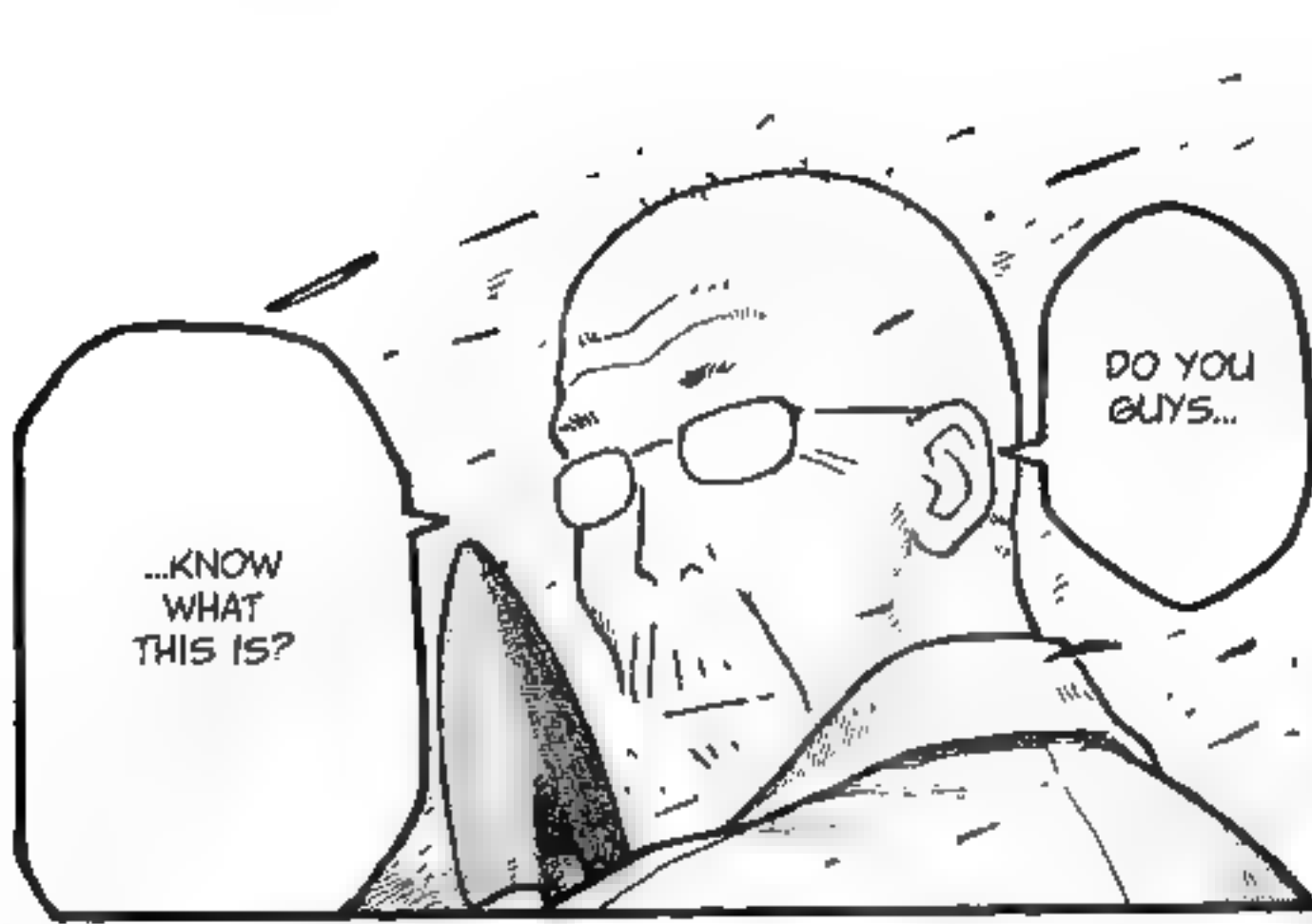


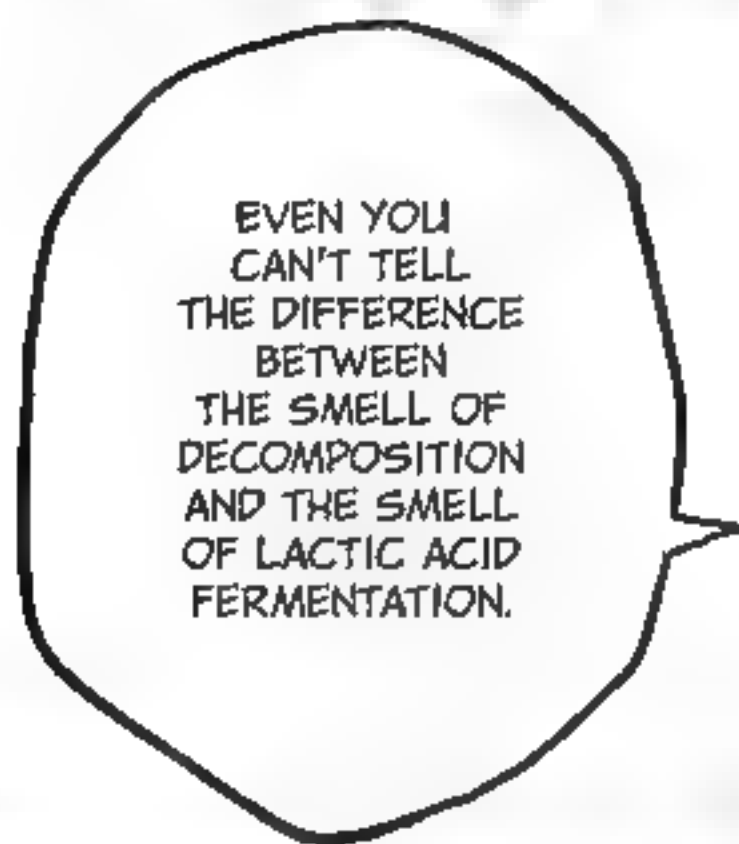
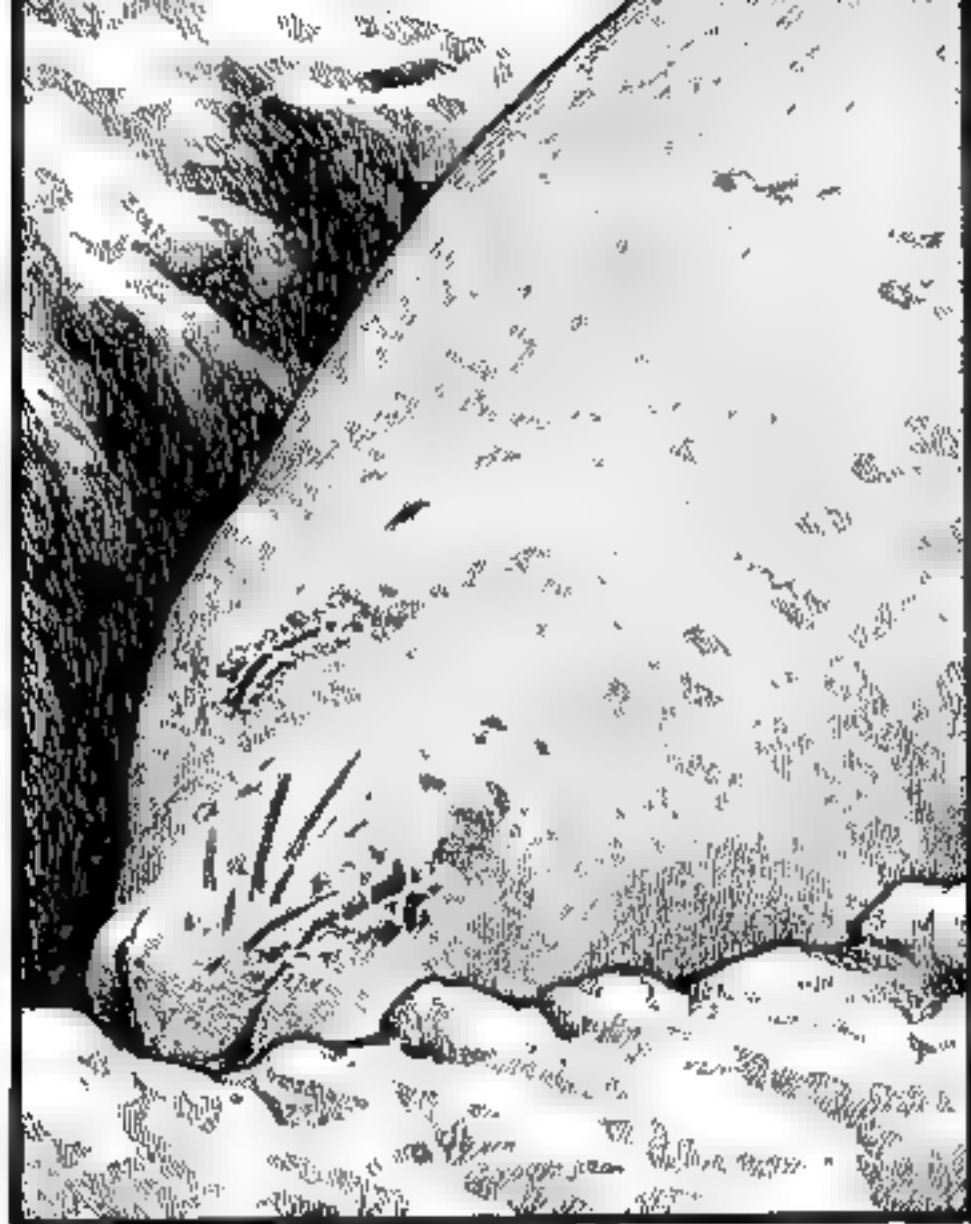


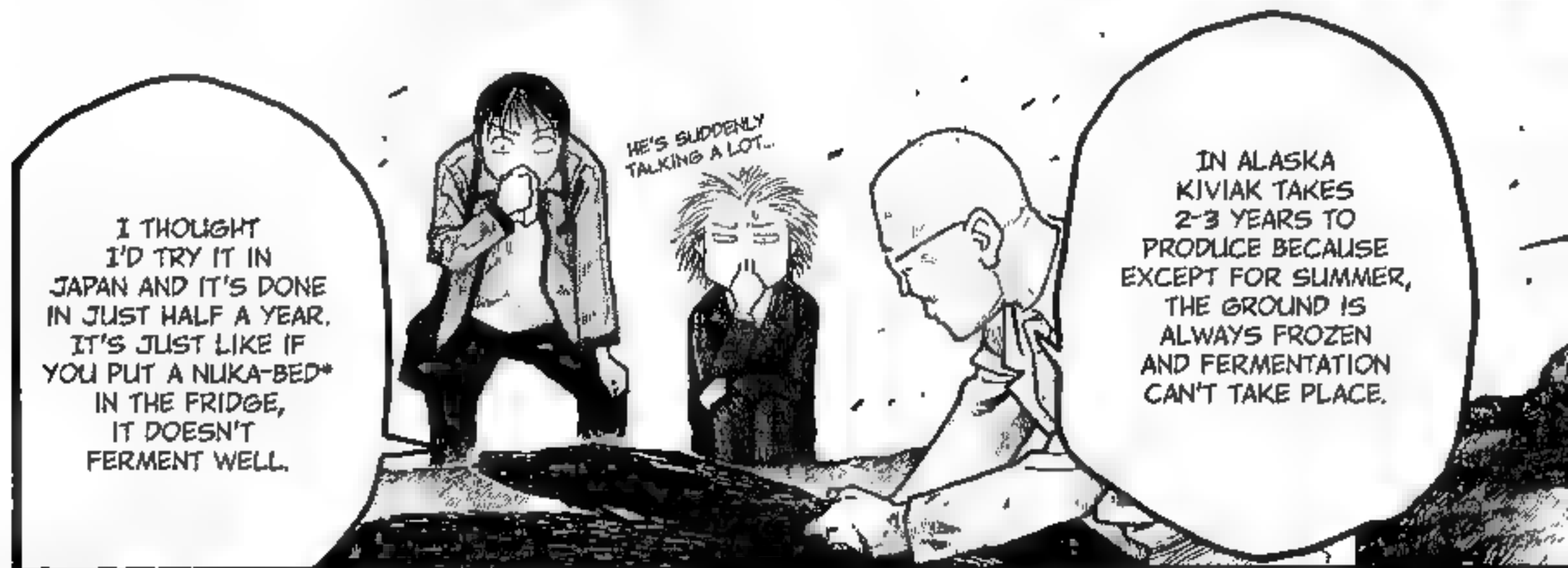












*A BED OF RICE-BRAN, USED FOR MAKING PICKLES.





THEN YOU
SUCK THE
SYRUPY INSIDES
FROM THE
BIRD'S ANUS.

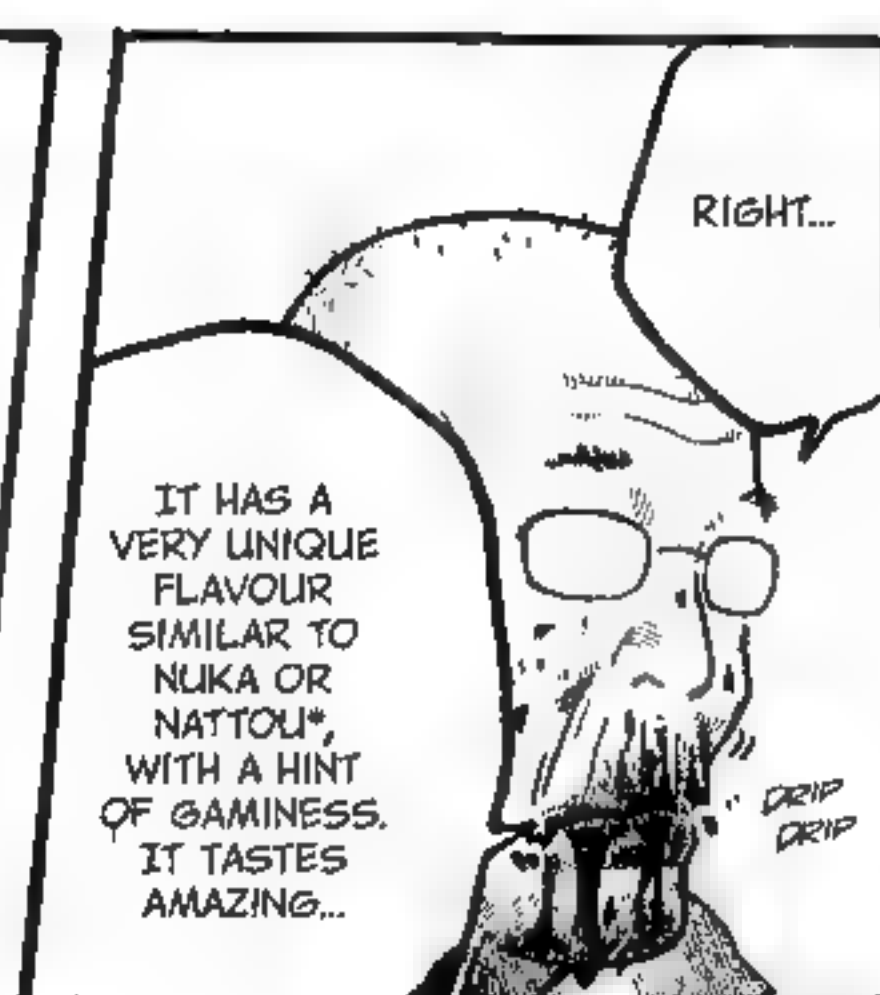


FIRST,
YOU PULL OFF
THE TAIL
FEATHERS.



NOT ONLY
CAN KIVIAK
BE EATEN
ON ITS OWN,
IT CAN ALSO
BE USED AS
A SEASONING
IN COOKING.

THE TASTE OF
ALL KINDS OF
FERMENTED
FOODS MIXED
TOGETHER
WE CAN CALL
IT THE WISDOM
OF MAN.

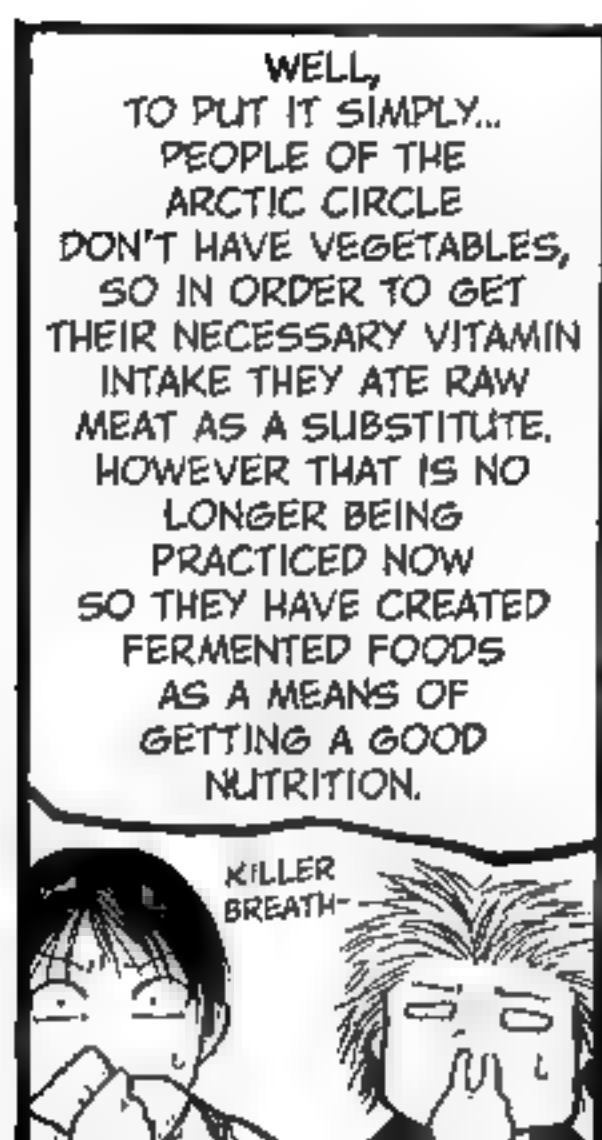


IT HAS A
VERY UNIQUE
FLAVOUR
SIMILAR TO
NUKA OR
NATTOU*,
WITH A HINT
OF GAMINESS.
IT TASTES
AMAZING...

RIGHT...

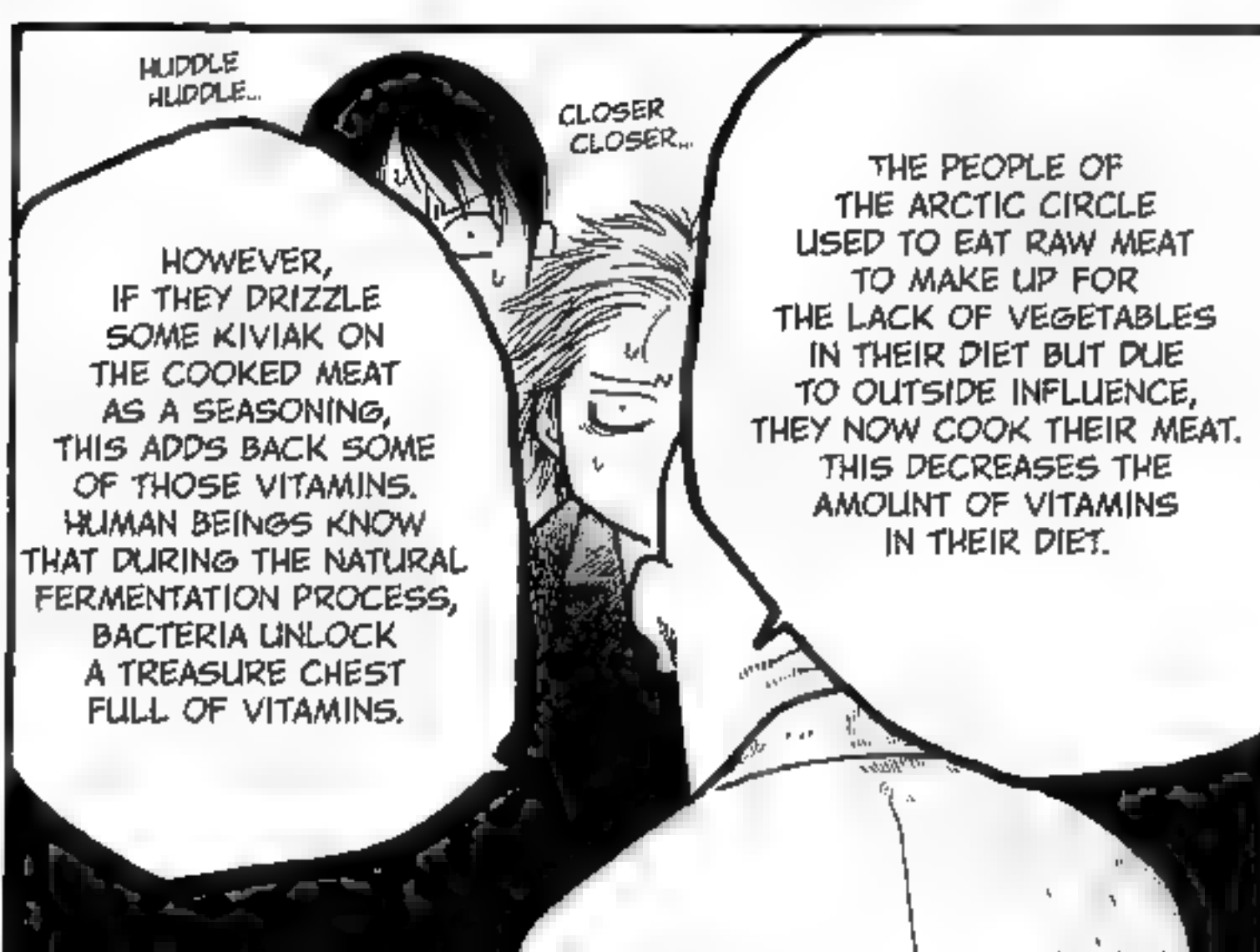
DRIP
DRIP

*FERMENTED SOYBEANS.



WELL,
TO PUT IT SIMPLY...
PEOPLE OF THE
ARCTIC CIRCLE
DON'T HAVE VEGETABLES,
SO IN ORDER TO GET
THEIR NECESSARY VITAMIN
INTAKE THEY ATE RAW
MEAT AS A SUBSTITUTE.
HOWEVER THAT IS NO
LONGER BEING
PRACTICED NOW
SO THEY HAVE CREATED
FERMENTED FOODS
AS A MEANS OF
GETTING A GOOD
NUTRITION.

KILLER
BREATH-

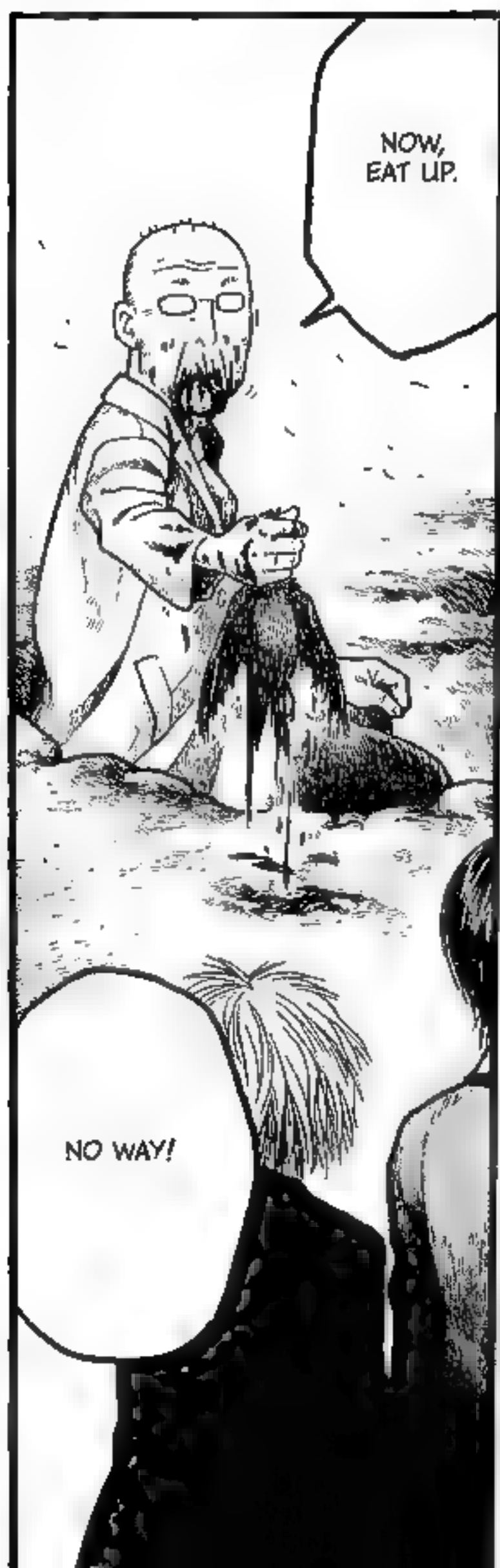


HUDDLE
HUDDLE...

CLOSER
CLOSER...

HOWEVER,
IF THEY DRIZZLE
SOME KIVIAK ON
THE COOKED MEAT
AS A SEASONING,
THIS ADDS BACK SOME
OF THOSE VITAMINS.
HUMAN BEINGS KNOW
THAT DURING THE NATURAL
FERMENTATION PROCESS,
BACTERIA UNLOCK
A TREASURE CHEST
FULL OF VITAMINS.

THE PEOPLE OF
THE ARCTIC CIRCLE
USED TO EAT RAW MEAT
TO MAKE UP FOR
THE LACK OF VEGETABLES
IN THEIR DIET BUT DUE
TO OUTSIDE INFLUENCE,
THEY NOW COOK THEIR MEAT.
THIS DECREASES THE
AMOUNT OF VITAMINS
IN THEIR DIET.







I STOPPED OVER
AT MY PARENTS'
ON THE WAY HERE
SO IT'S ALRIGHT.

OH,
MY PARENTS
ARE JUST OVER-
PROTECTIVE...



UM...
HASEGAWA-
SAN...

THE POLICE ARE
SEARCHING FOR
YOU...



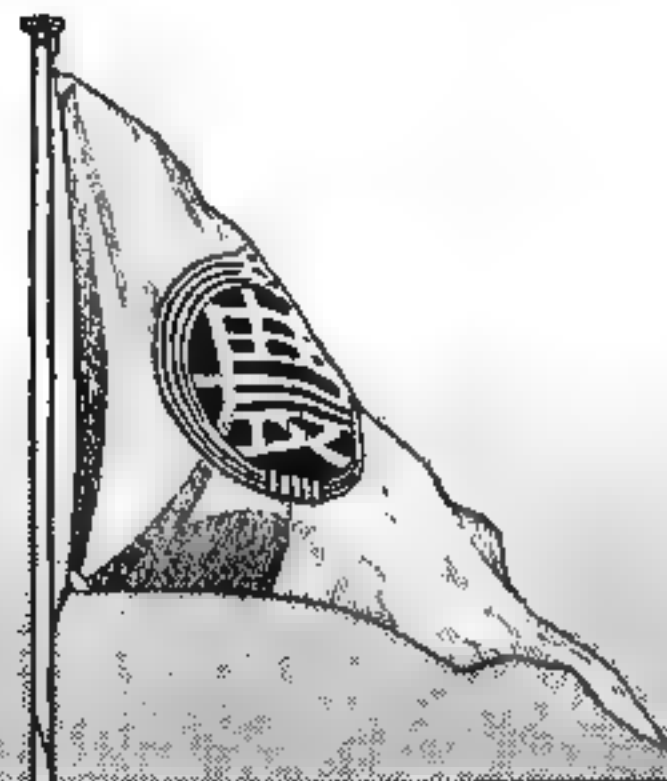
NO WAY
I DON'T WANT
ANYTHING GETTING
IN THE WAY OF
MY EXPERIMENTS.

HASEGAWA-KUN,
YOU SHOULD
ALWAYS
CHARGE YOUR
MOBILE.

AND SO
OUR UNI-
VERSITY
LIFE
BEGAN!

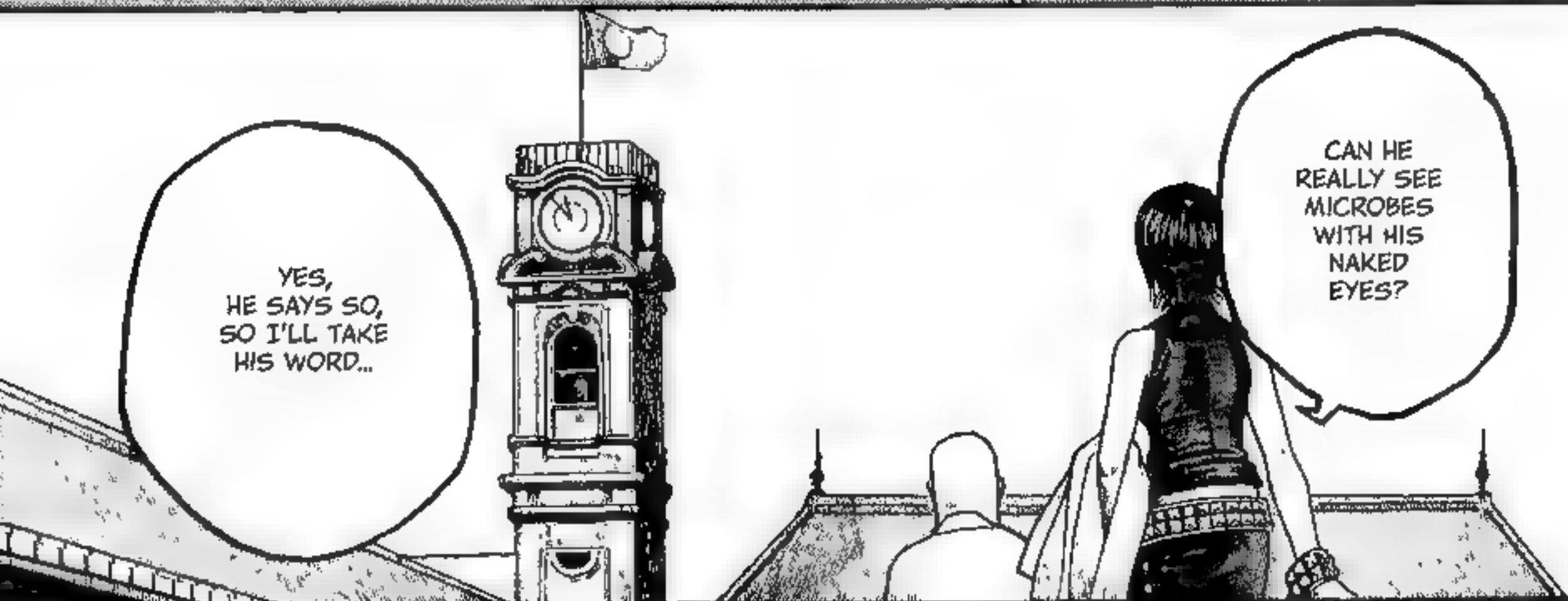
WHAT ON
EARTH?

SO THE
SMALLER
ONE IS
SAWAKI,
RIGHT?



YES,
HE SAYS SO,
SO I'LL TAKE
HIS WORD...

CAN HE
REALLY SEE
MICROBES
WITH HIS
NAKED
EYES?



Ah,
COMING...

HURRY UP,
YOU TWO...



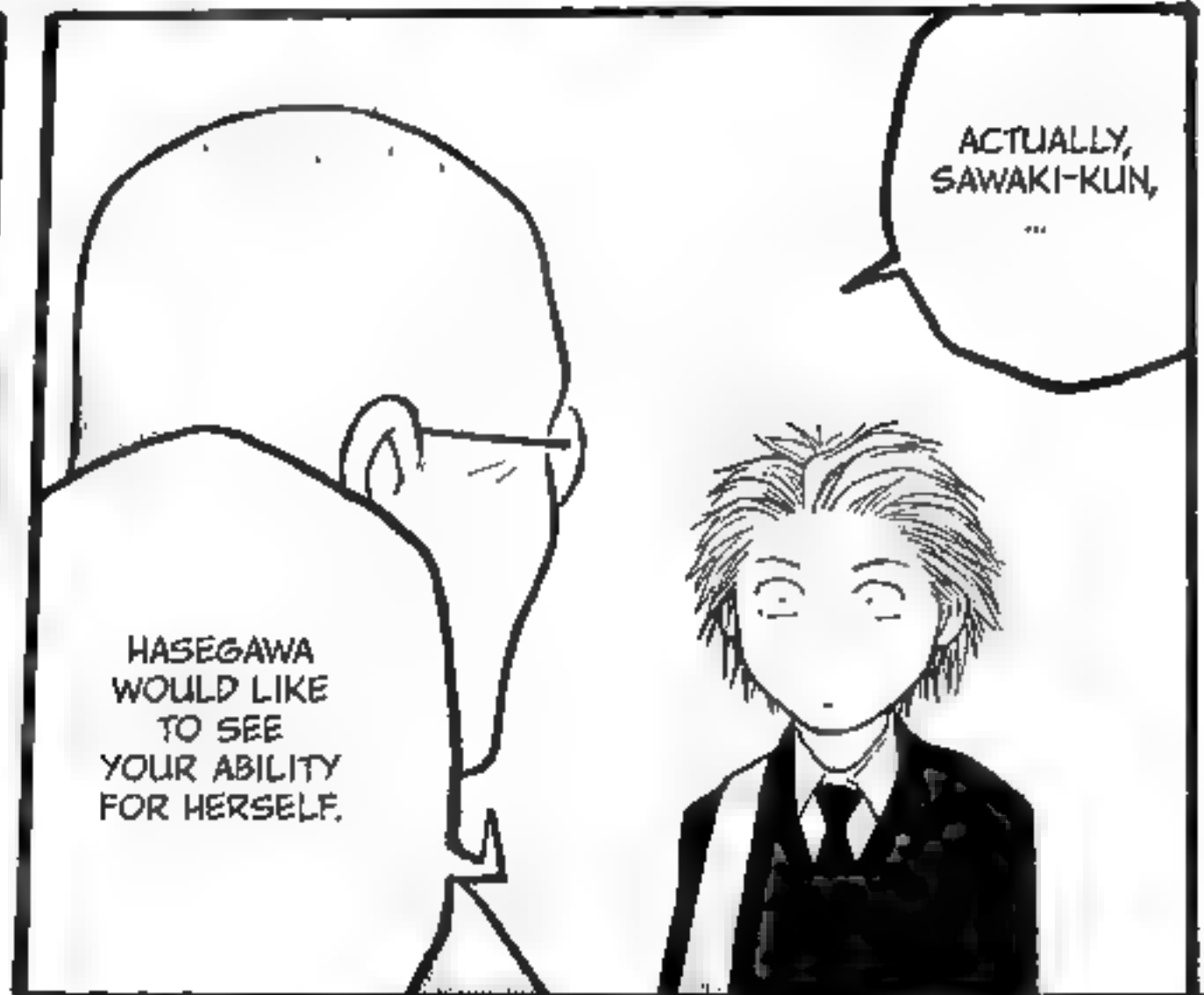
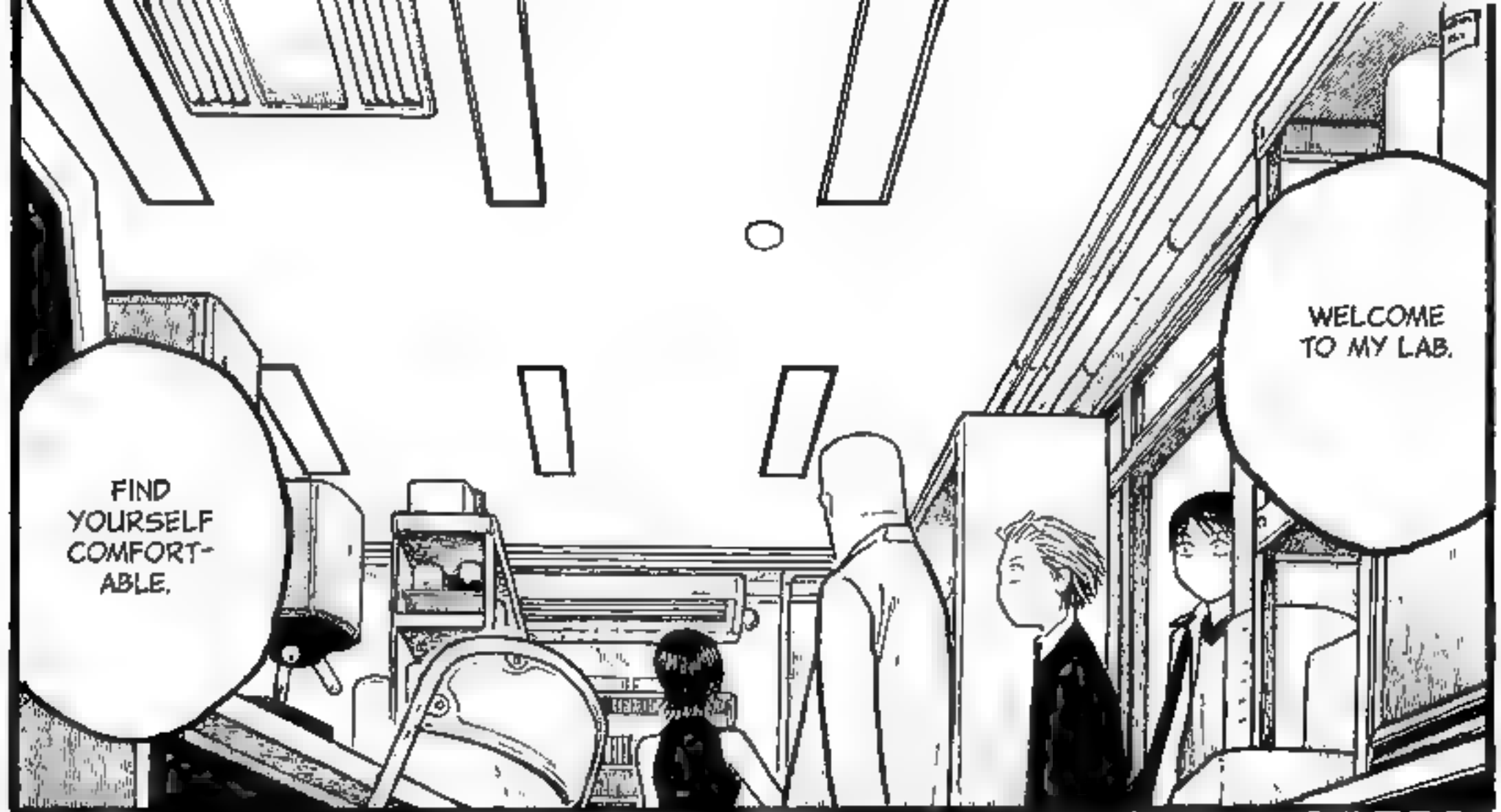
☆ SORRY FOR THE CHANGE IN TITLE!

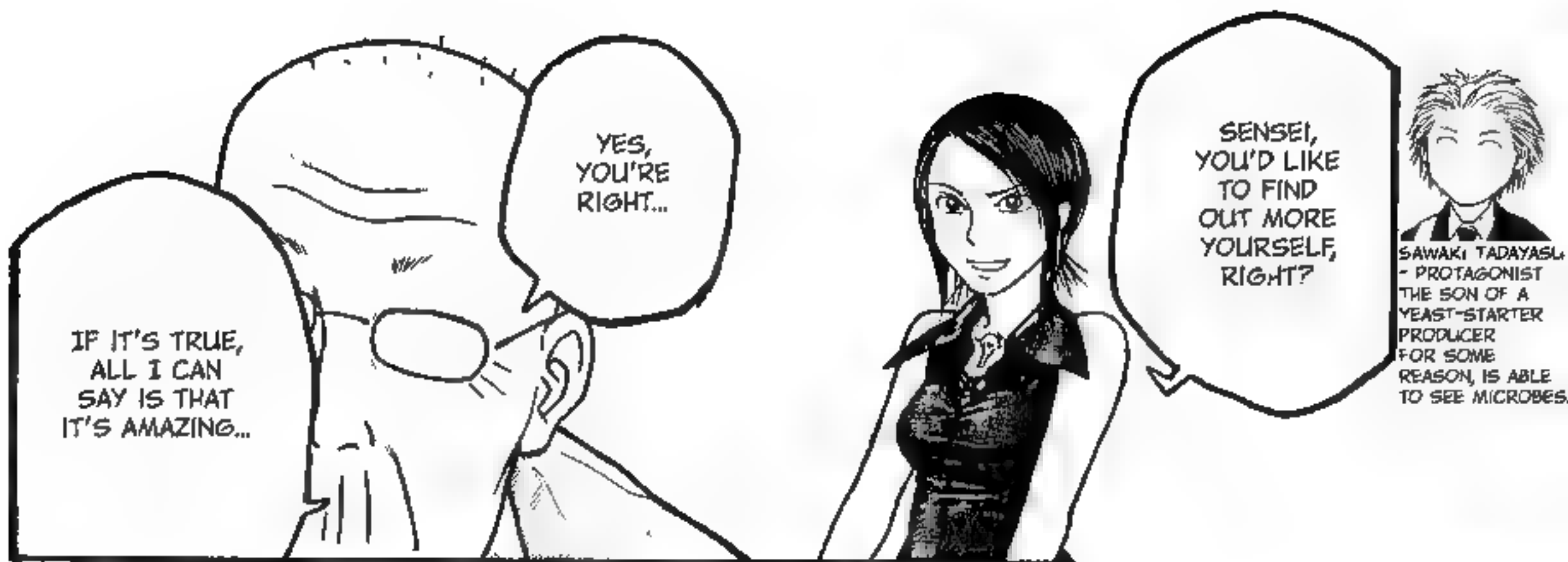
農大物語 七やしもん

SAWAKI-
KUN...

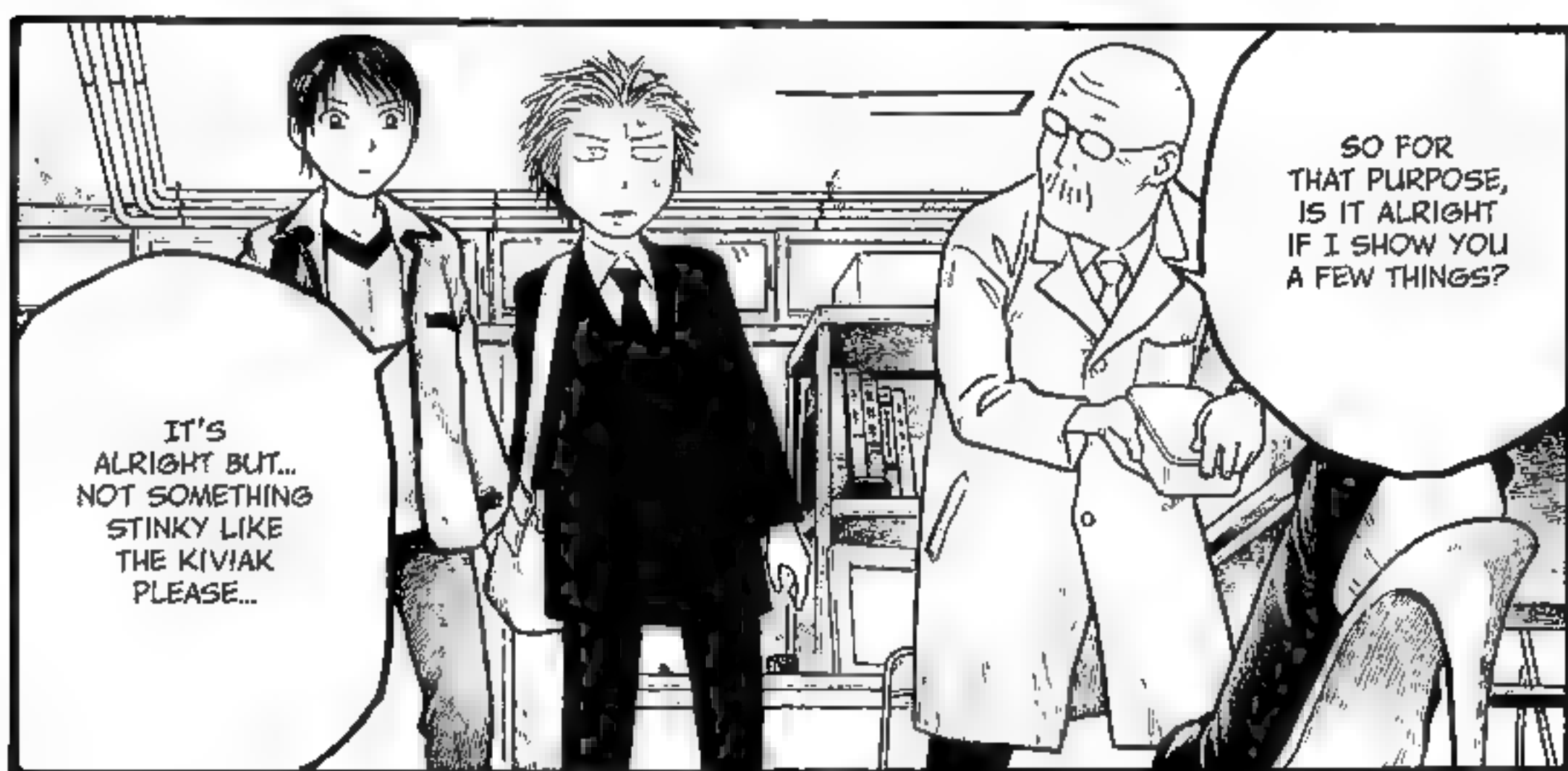
IT'S GOOD
THAT YOU CAME
TO SEE ME
LIKE YOUR
GRANDFATHER
INSTRUCTED.

CHAPTER 2 - ABILITY





SAWAKI TADAYASU
- PROTAGONIST
THE SON OF A
YEAST-STARTER
PRODUCER
FOR SOME
REASON, IS ABLE
TO SEE MICROBES.



YUUKI KEI
- CHILDHOOD
FRIEND OF
SAWAKI'S.
THE SON OF
A SAKE BREWER



HASEGAWA HARUKA
- GRADUATE
STUDENT IN
AGR-L
A STUDENT OF
ITSUKI'S.

*NOTE:
ALTHOUGH IN
JAPANESE THERE
IS NO
DISTINCTION,
SAWAKI CAN SEE
BACTERIA AS
WELL AS OTHER
MICROBIALS
LIKE FUNGI,
SO I WILL USE
THE TERM
"MICROBES"



A. ORYZAE
- IT THINKS
IT CAN DO
ALMOST
EVERYTHING
ON ITS OWN



A. SOJAE
- GOES
ON AND ON IF
YOU TALK TO IT
ABOUT "UMAMI"



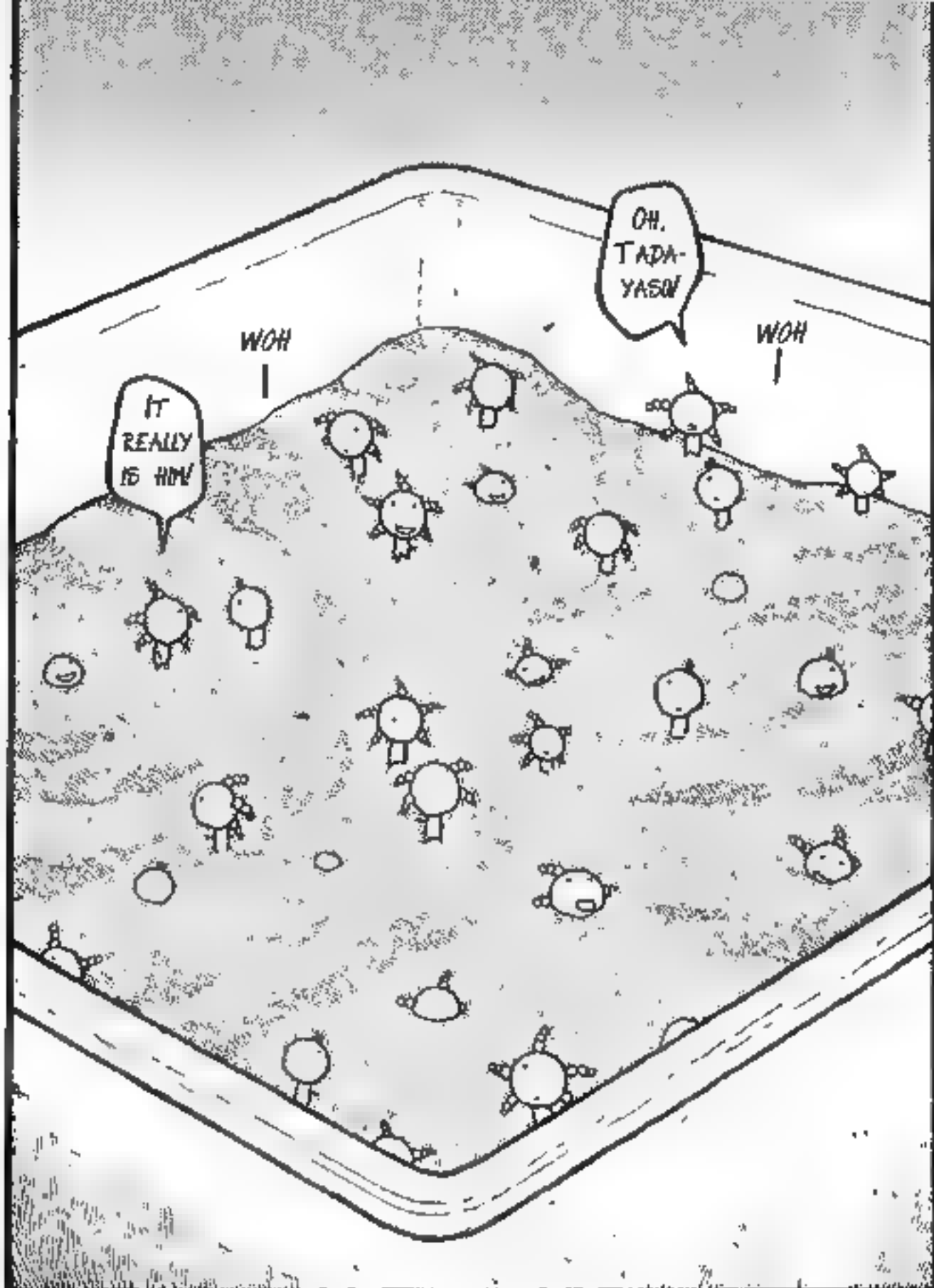
**PEDIOCOCCUS
HALOPHILUS**
- PRETENDS TO BE
A SOMMELIER.



HEY...
HOW DO
YOU KNOW
FOR SURE
IT'S FROM
YOUR
SHOP?

WELL...
BECAUSE
THOSE
GUYS ARE
FROM OUR
YEAST-
STARTER...

TADA-
YASO | DON'T
CLOSE
IT |

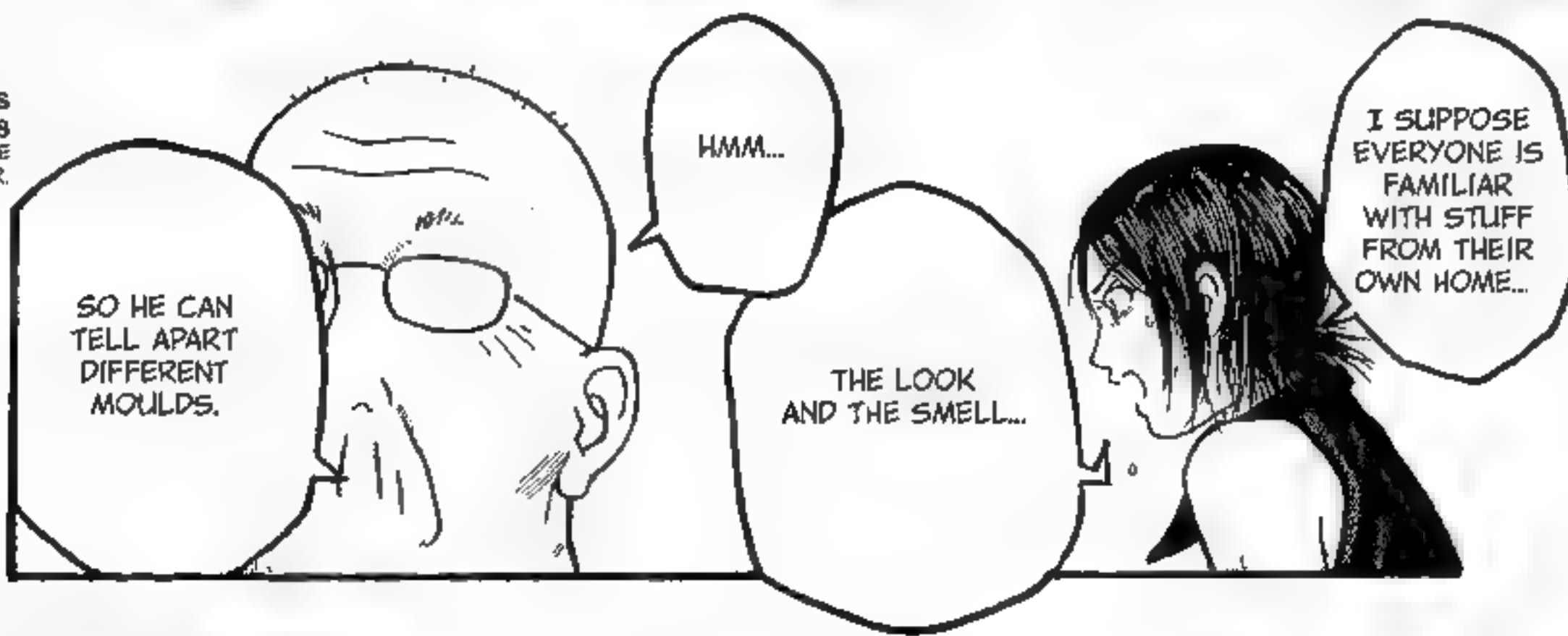


IT
REALLY
IS HIM

OH,
TADA-
YASO

WOH

WOH



SO HE CAN
TELL APART
DIFFERENT
MOULDS.

HMM...

THE LOOK
AND THE SMELL...

I SUPPOSE
EVERYONE IS
FAMILIAR
WITH STUFF
FROM THEIR
OWN HOME...



ITSUKI KEIZOU
- A PROFESSOR
AT AGRILL
A FRIEND
OF SAWAKI'S
GRANDFATHER.

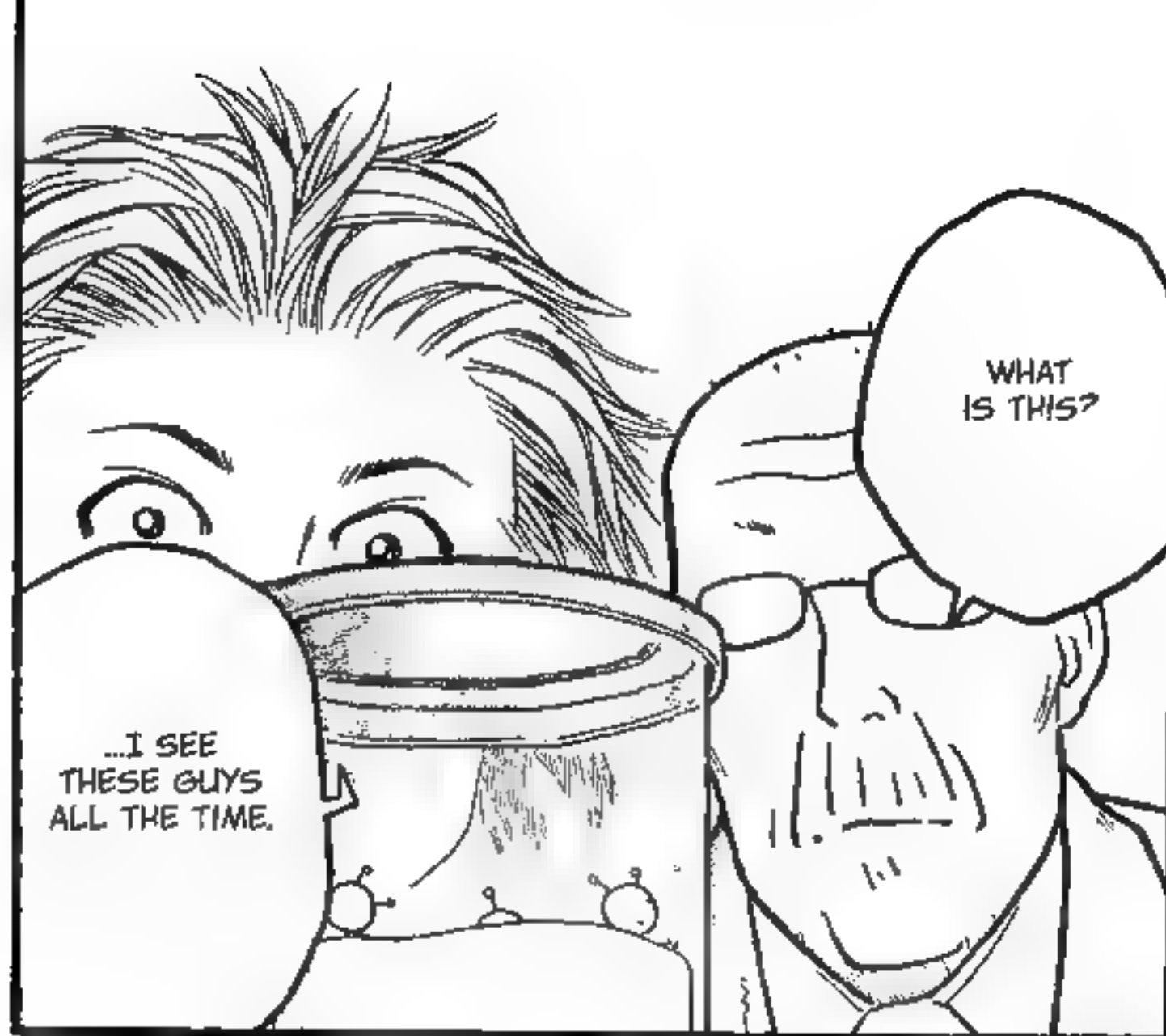


I DON'T
KNOW HOW
TO FEEL
ABOUT THIS.

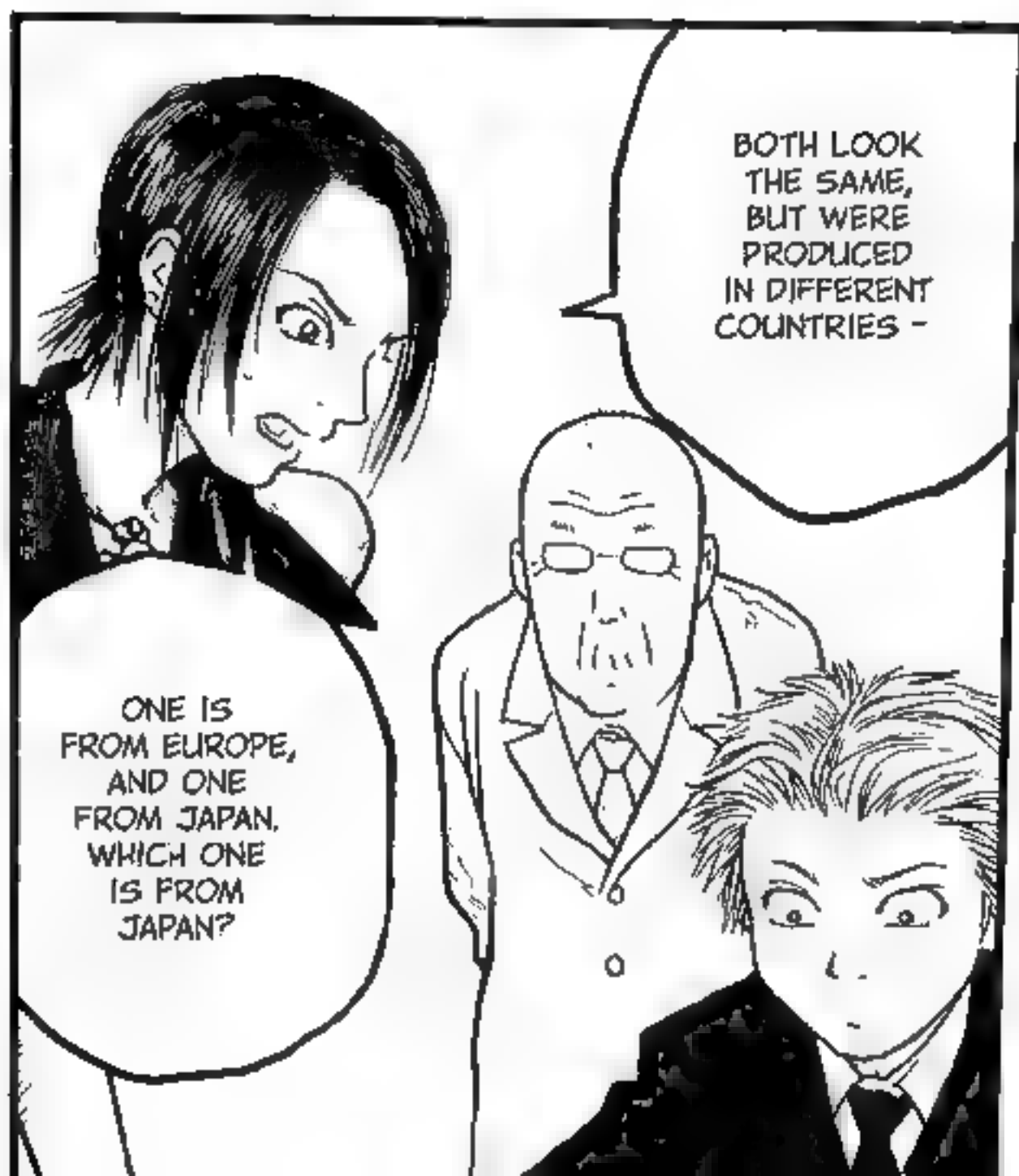
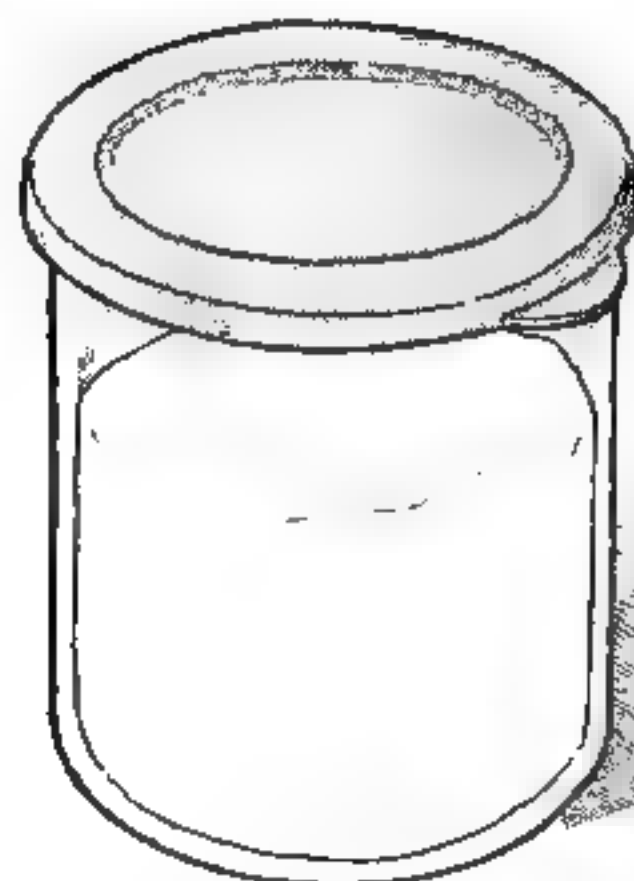
I CAME
TO TOKYO
PRECISELY
BECAUSE
I HATE THIS
SMELL.

IT'S ALRIGHT,
IT'S ALRIGHT.

SENSEI,
WHY DON'T
WE GIVE HIM
SOMETHING
MORE
DIFFICULT?



KON





I WANT SAWAKI-KUN TO FIGURE IT OUT.

SENSEI, PLEASE BE QUIET.

YOU SEE, SAWAKI-KUN, THE EUROPEAN ONES ARE MAINLY LACTOBACILLUS BULGARICUS, WHILE THE JAPANESE...



YOU CAN TELL LACTOBACILLUS APART?

WELL... SORT OF.



IF WE GO BY THEIR SLIGHT DIFFERENCES...

I'D HAVE TO SAY IT'S THIS ONE...



WELL, FROM THE BEGINNING...

I THOUGHT THEY LOOKED KIND OF JAPANESE.



THE JAPANESE USE LACTOBACILLUS YOGURTI BUT...

SO TO YOU, THERE ARE OBVIOUS DIFFERENCES EVEN THOUGH THEY ARE OF THE SAME GENUS?

S. LACTIS
- PRETENDS TO BE PART OF THE SPECIAL ATTACK FORCE.

L. BULGARICUS
- LIKES SUMMER, TOO.

L. YOGURTI
- DOESN'T SAY "NARI YO" (JAPANESE SLANG)



WHAT IS IT?



BY THE WAY...
CAN I ASK
A QUESTION?



WHAT DOES
THAT HAVE
TO DO WITH
ANYTHING?

WELL...
JUST
WONDERING...



IS IT REALLY
ALRIGHT FOR YOU
NOT TO WEAR
ROOM SLIPPERS
IN THE LAB?

EH?
ARE YOU
TALKING
TO ME?



IF YOU STUDY HERE,
YOU MIGHT EVEN MAKE
A NOBEL PRIZE-CLASS
DISCOVERY.

ANYWAY,
SAWAKI-KUN HAS
A HIGH PROBABILITY
OF SEEING MICROBES
THAT HAVE YET
TO BE DISCOVERED..

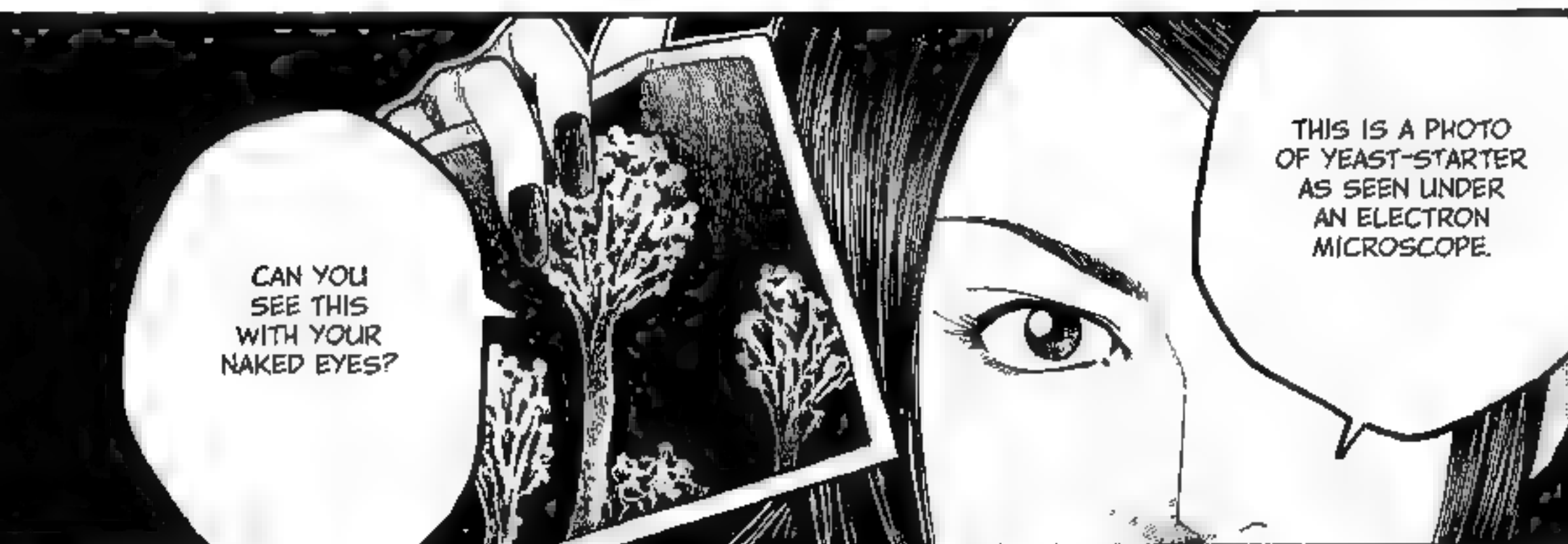


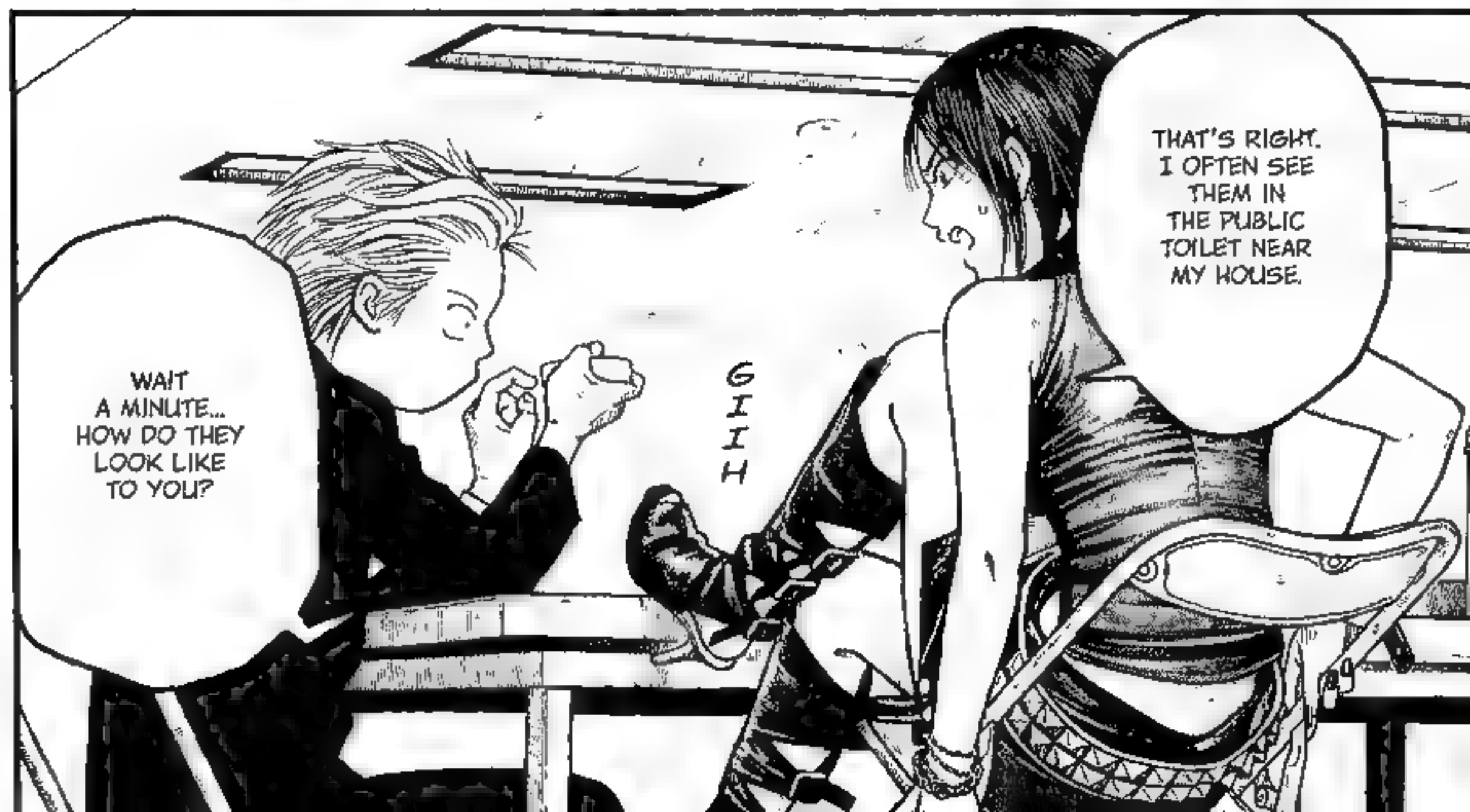
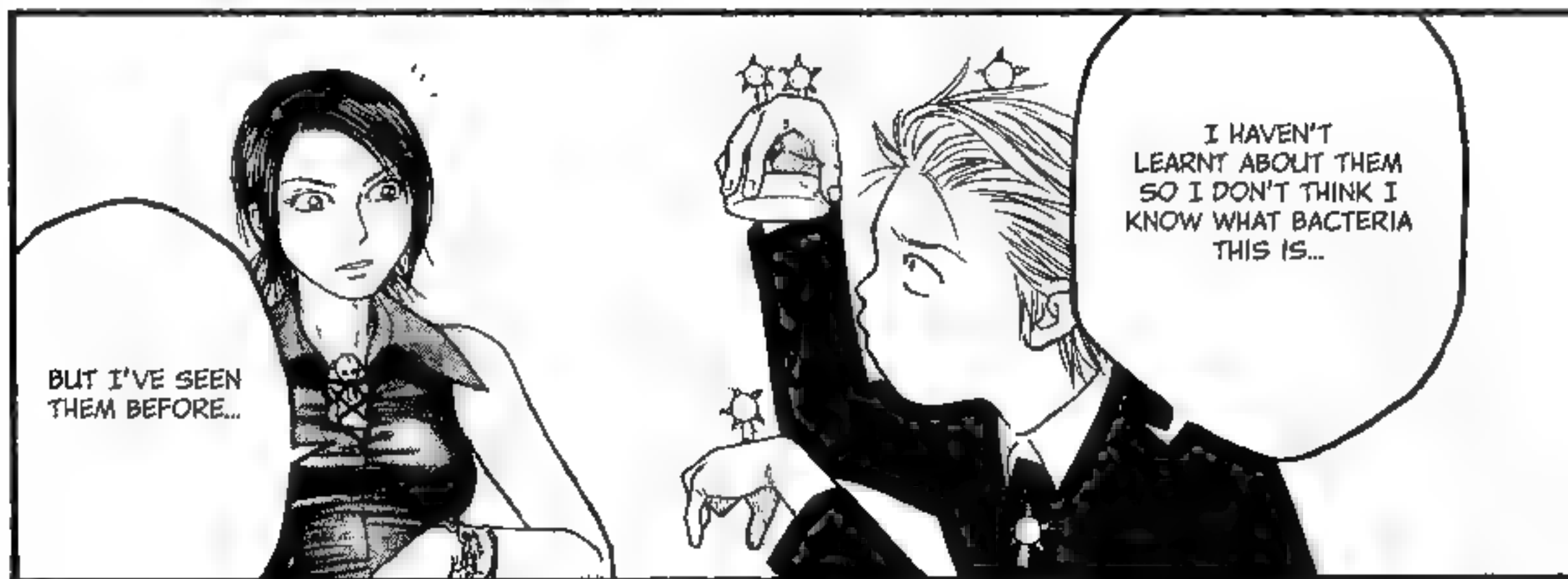
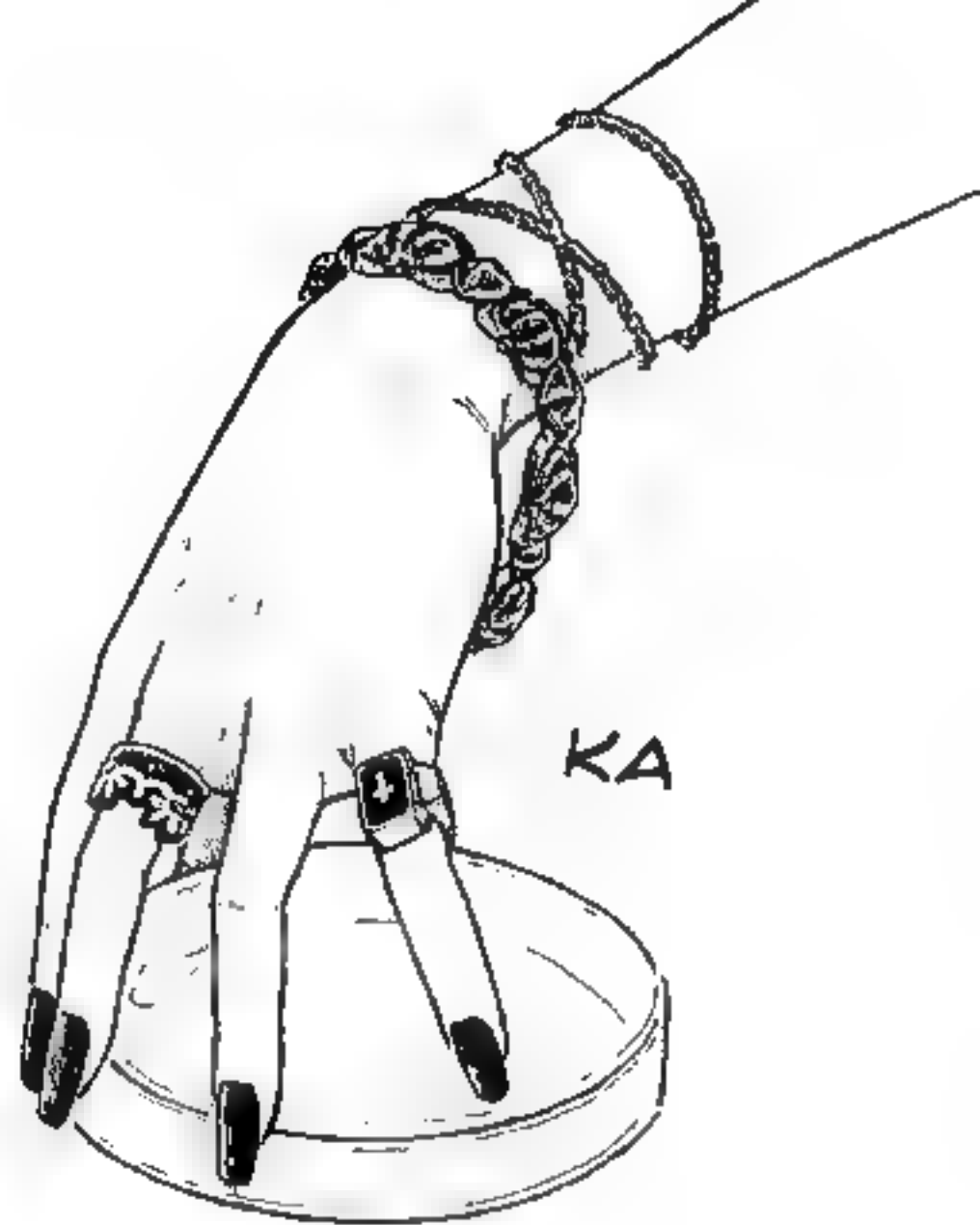
L. PLANTARUM
- SEARCHING
FOR A LOVING
AND PROTECTIVE
HOME.

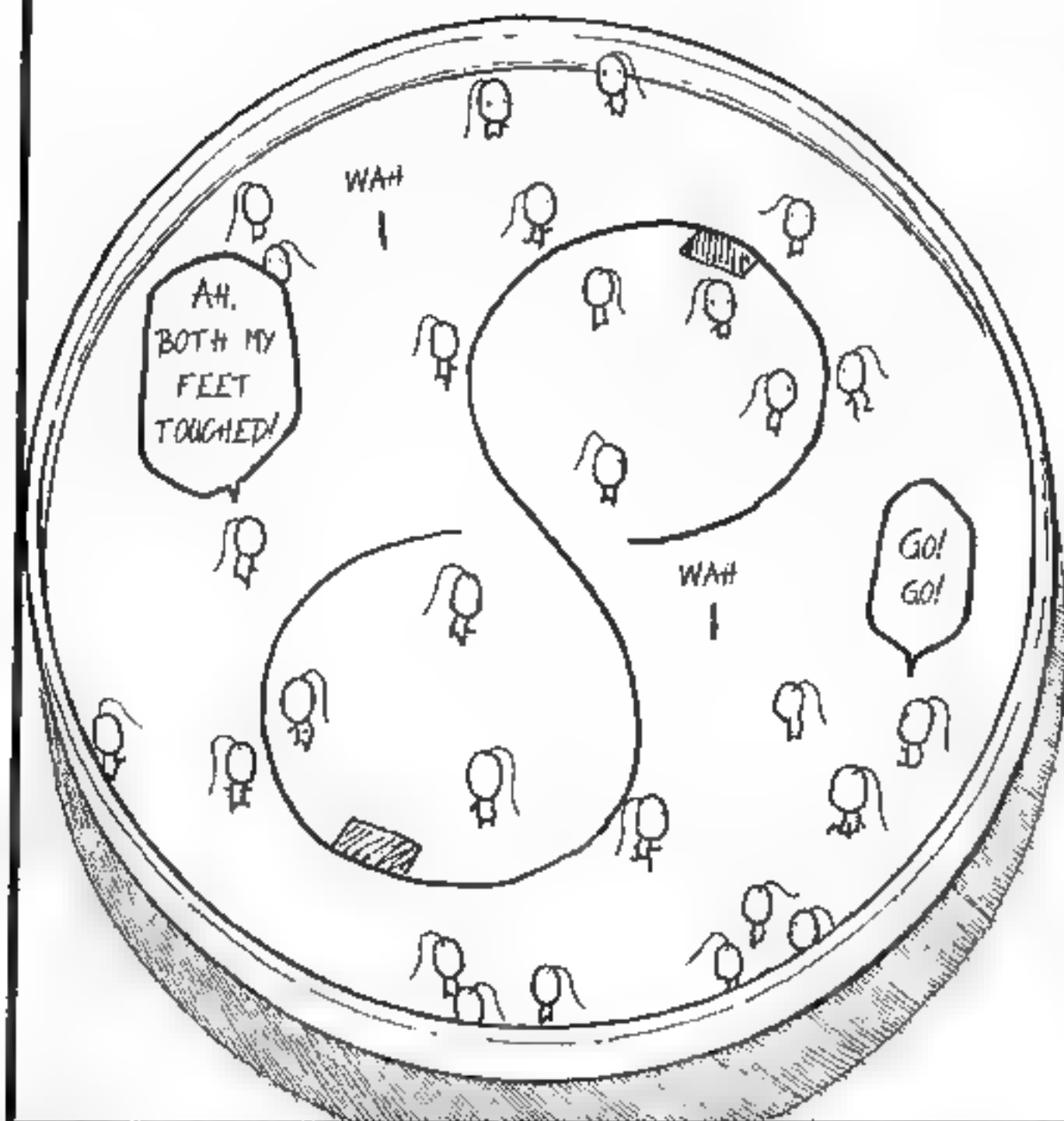
NOTE: NUKAZUKE
ARE A TYPE OF
JAPANESE
PICKLE,
MADE BY
FERMENTING
VEGETABLES
IN RICE BRAN
(NUKA).









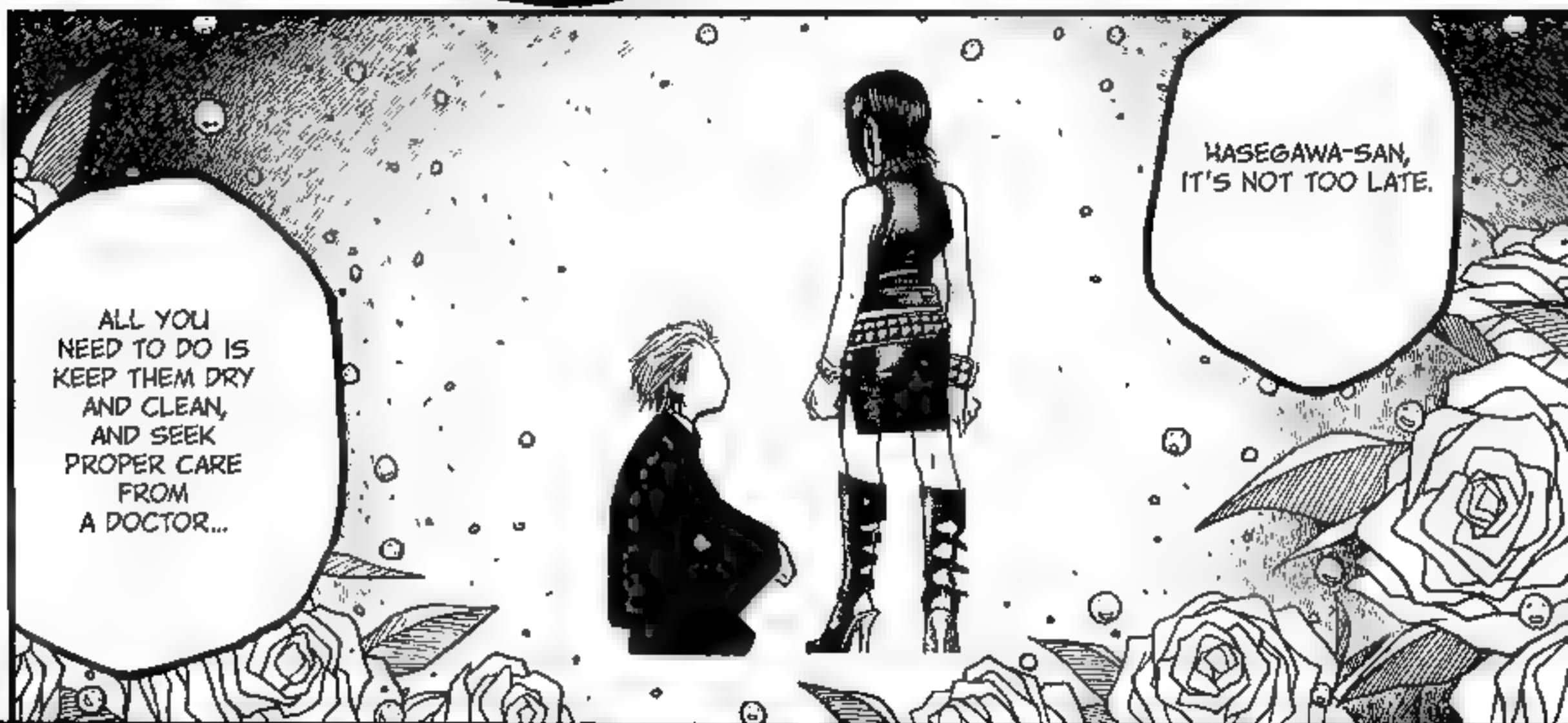
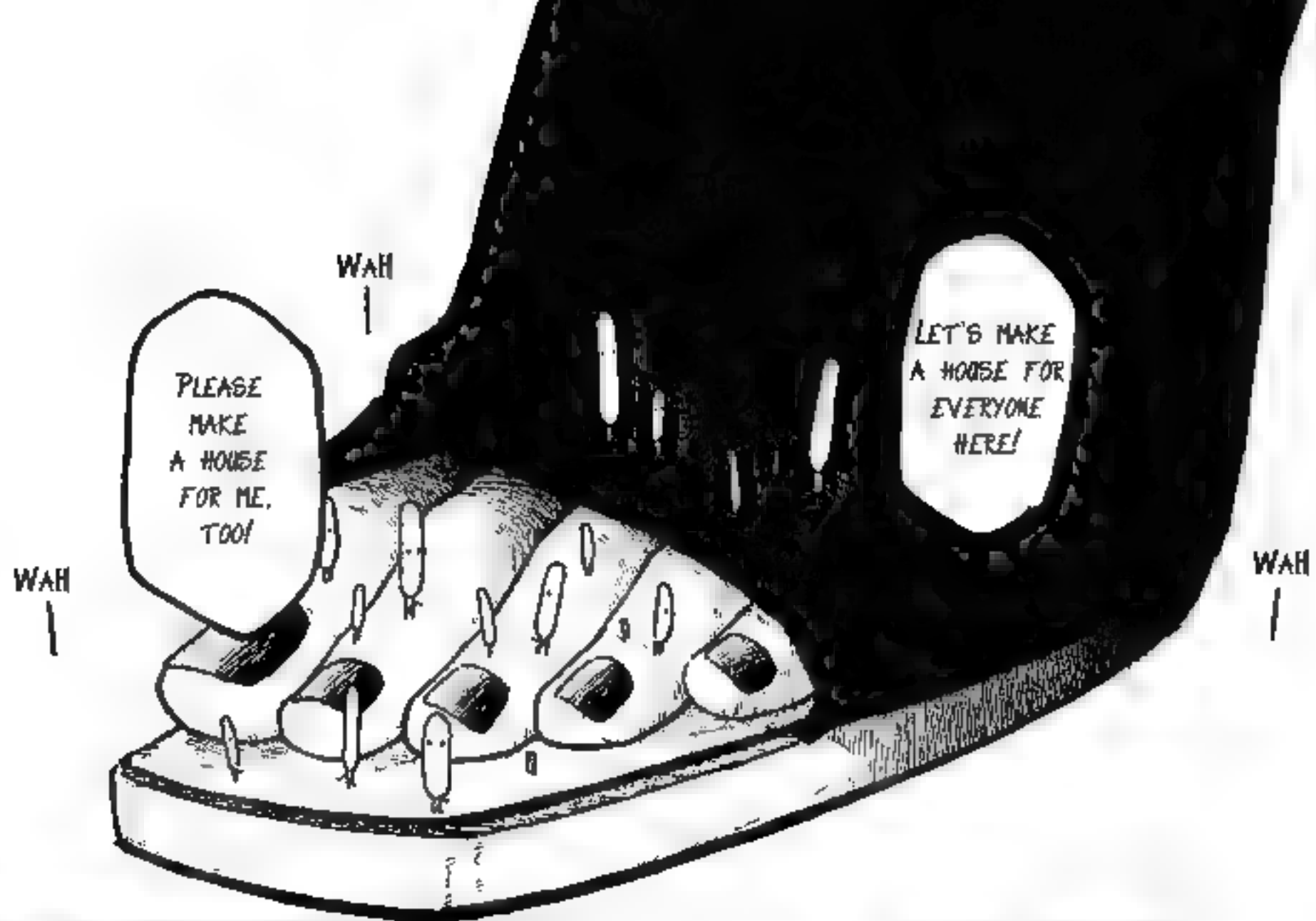


S-KEN: ONE OF THOSE CHILDREN'S PLAYGROUND GAMES.







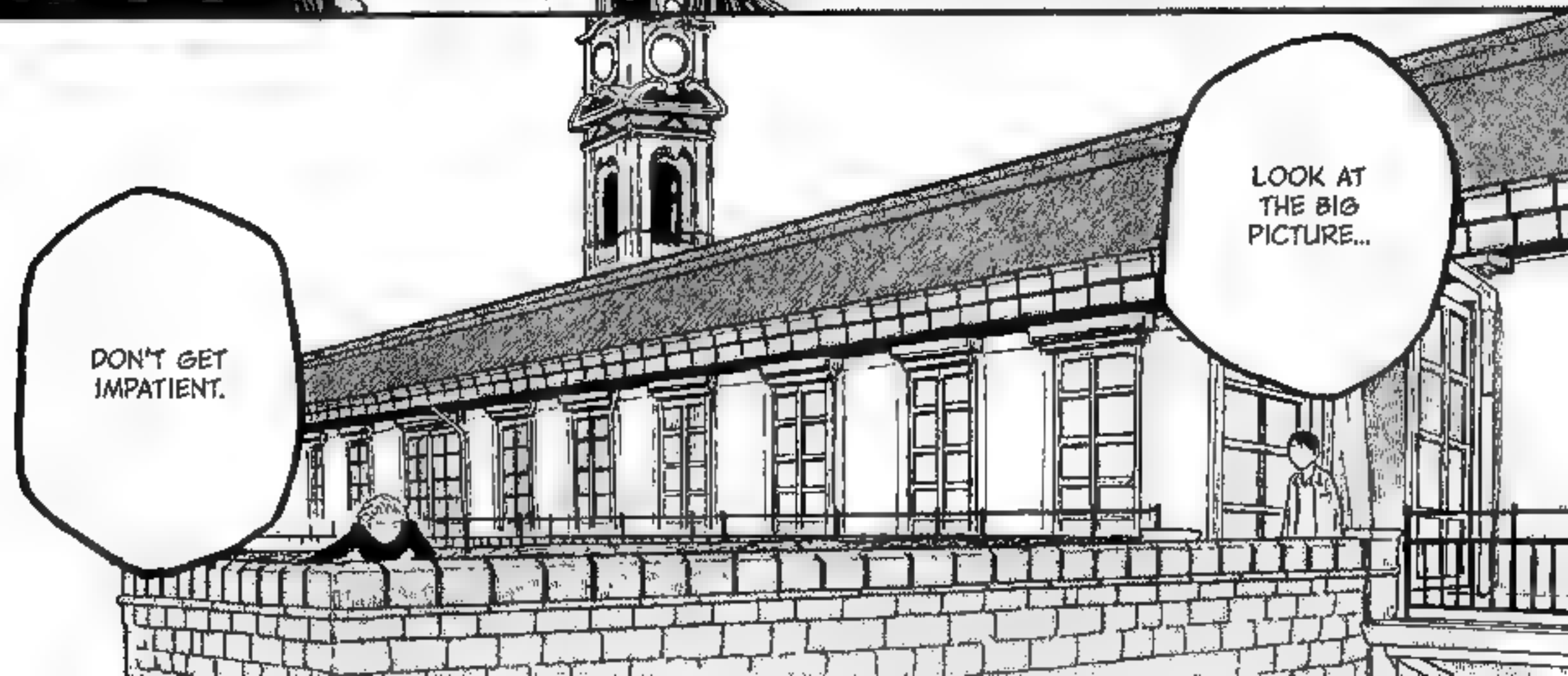


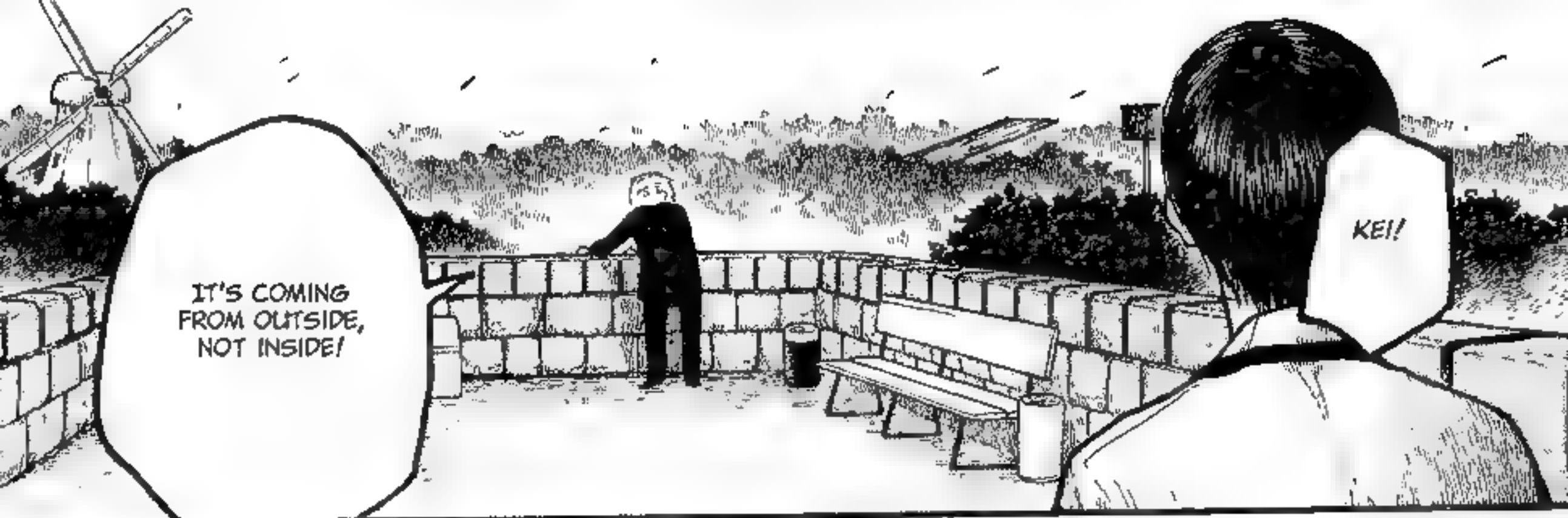
ATHLETE'S FOOT




RINGWORM
- A TYPE
OF FUNGUS.
OLD OR
YOUNG,
MALE OR
FEMALE,
IT LIKES
THEM ALL.







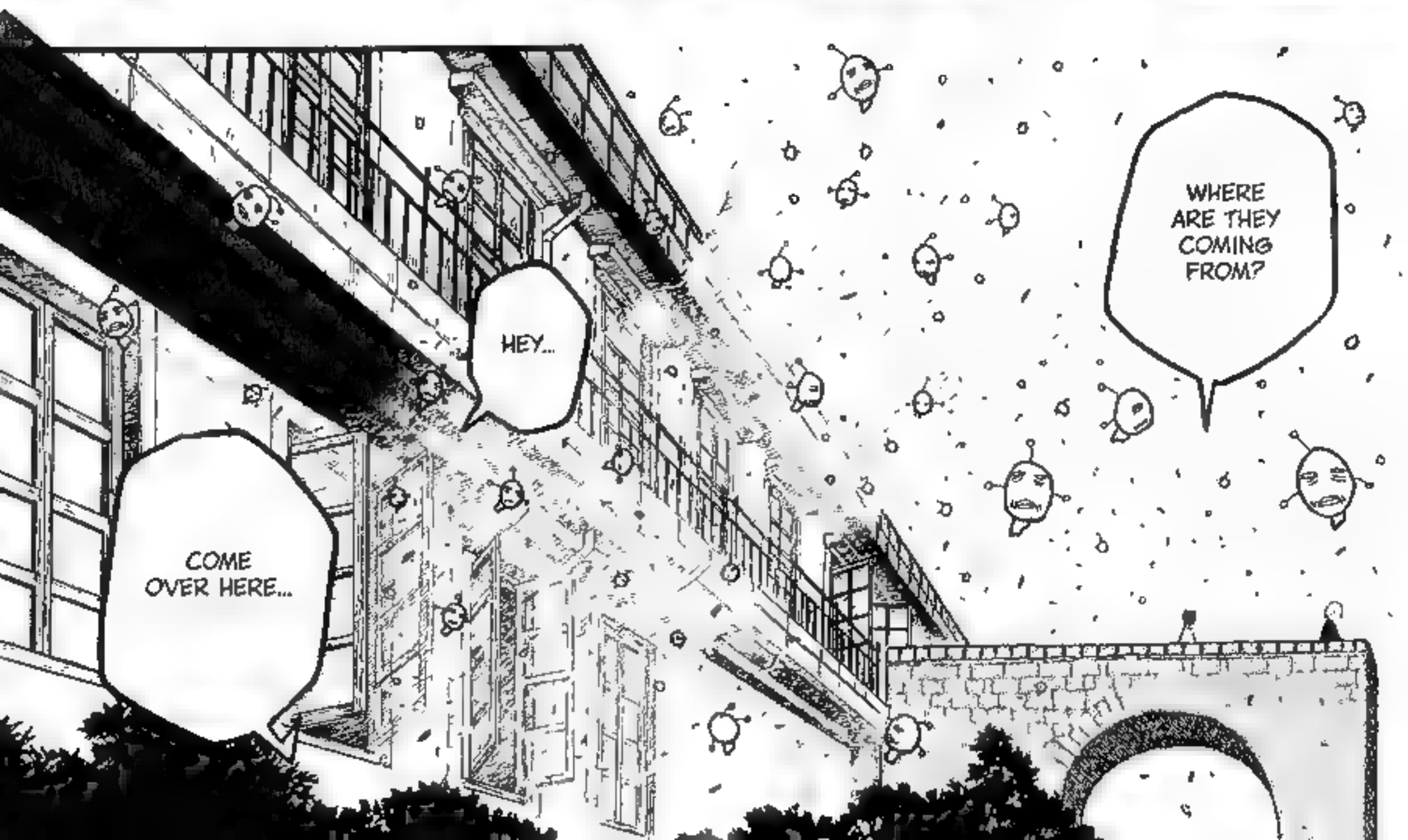
IT'S COMING
FROM OUTSIDE,
NOT INSIDE!

KEI!



IT'S BEEN
BOTHERING
ME FOR
A WHILE...

AN INCREDIBLE
NUMBER OF HIOCHI
ARE WAFTING
TOWARDS US.

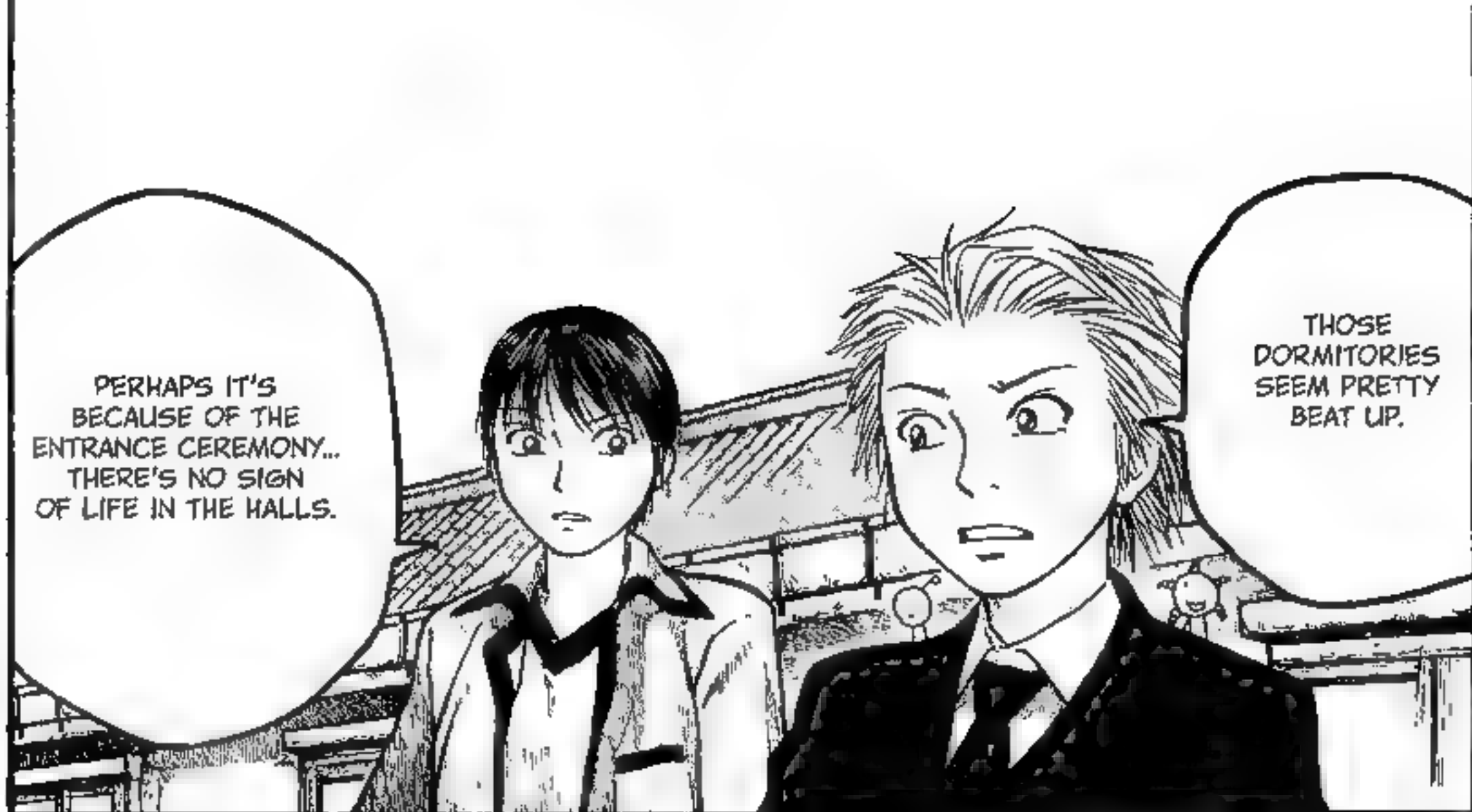


WHERE
ARE THEY
COMING
FROM?

HEY...

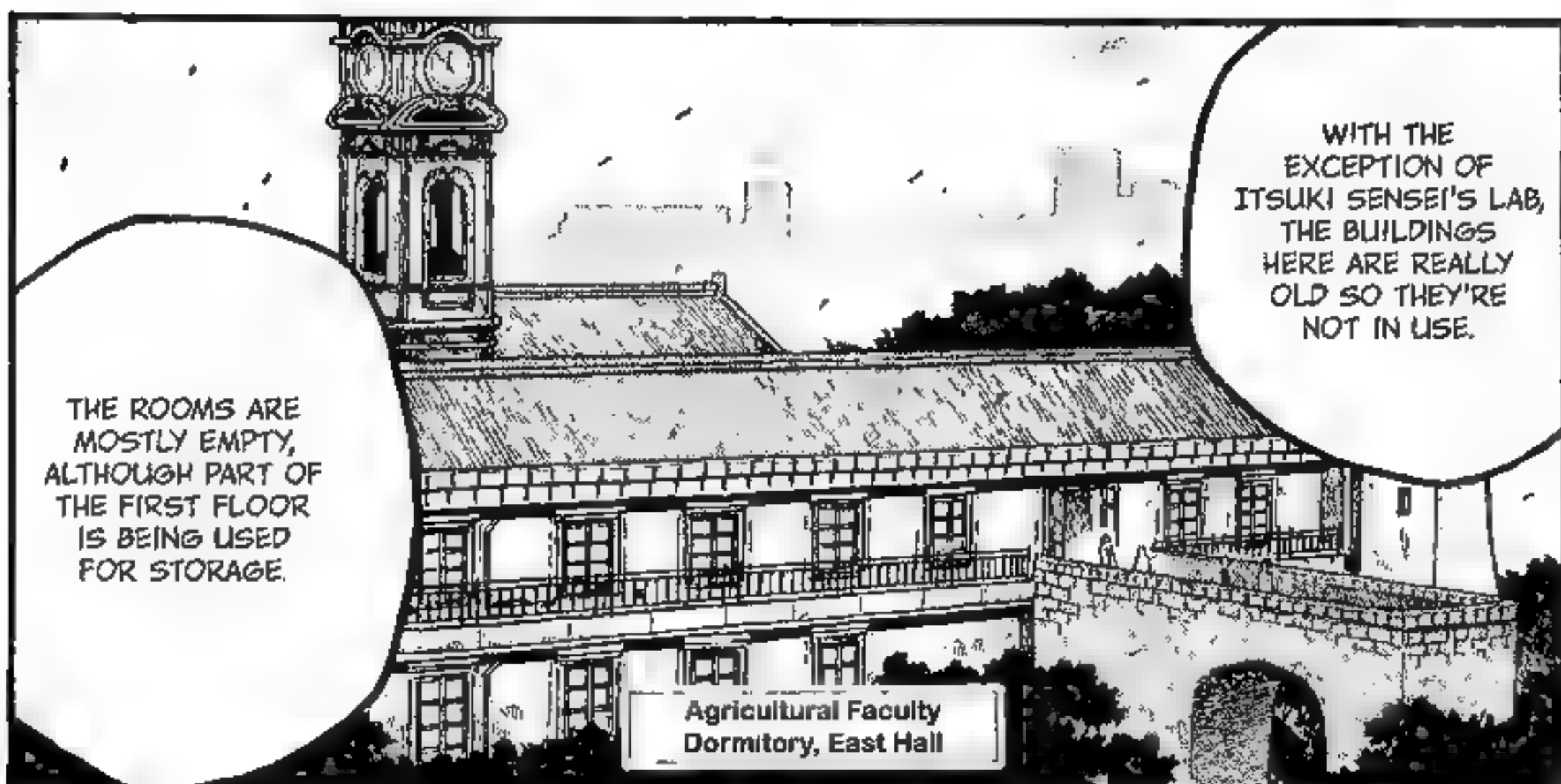
COME
OVER HERE...





PERHAPS IT'S
BECAUSE OF THE
ENTRANCE CEREMONY...
THERE'S NO SIGN
OF LIFE IN THE HALLS.

THOSE
DORMITORIES
SEEM PRETTY
BEAT UP.



THE ROOMS ARE
MOSTLY EMPTY,
ALTHOUGH PART OF
THE FIRST FLOOR
IS BEING USED
FOR STORAGE.

WITH THE
EXCEPTION OF
ITSUKI SENSEI'S LAB,
THE BUILDINGS
HERE ARE REALLY
OLD SO THEY'RE
NOT IN USE.

Agricultural Faculty
Dormitory, East Hall

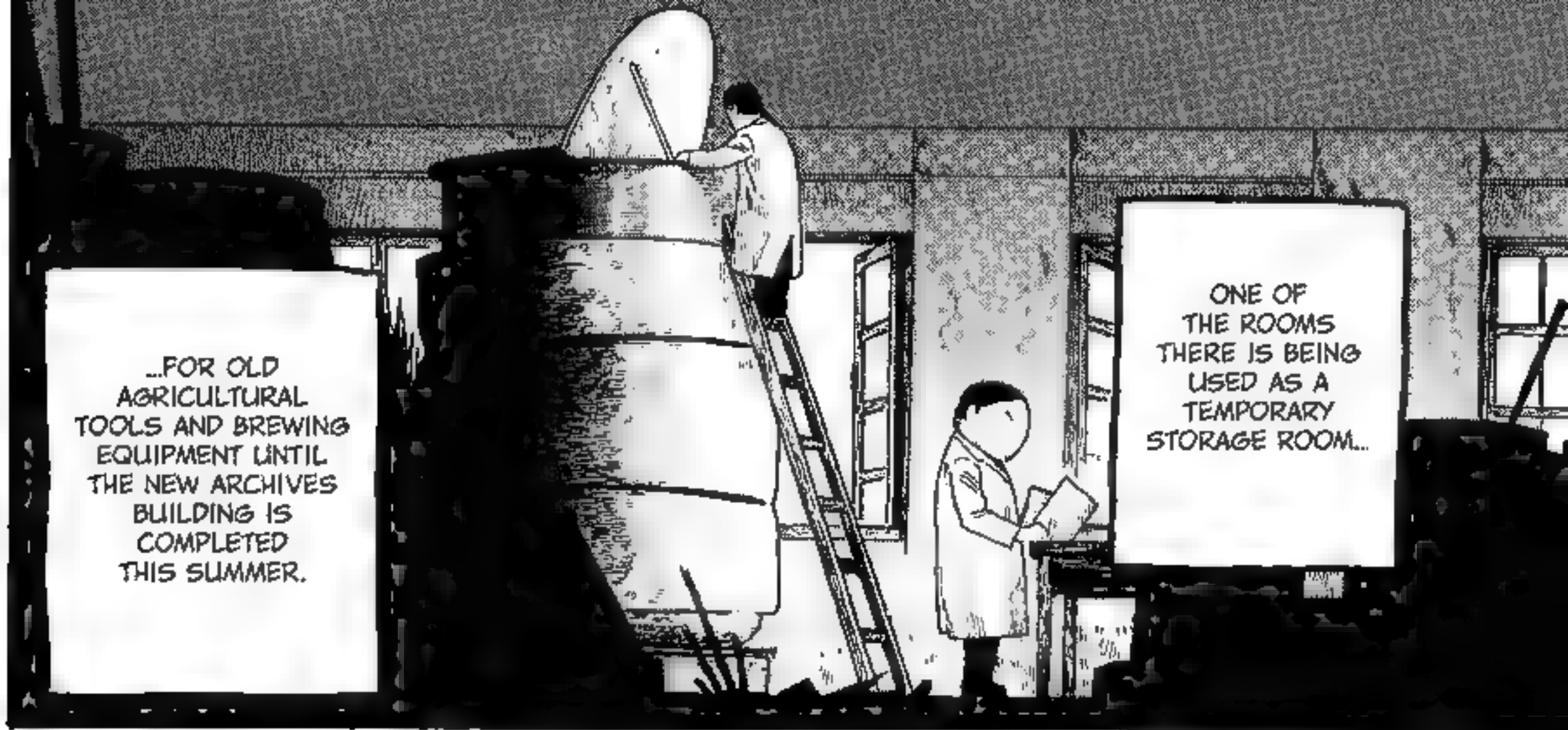


DON'T
TELL ME...

IT'S THOSE
SECOND YEARS
MISATO AND
KAWAHAMA?



WELL,
IT LOOKS LIKE
SOME STUDENTS ARE
USING THE STORAGE
ROOMS FOR THEIR
OWN PURPOSES...



...FOR OLD AGRICULTURAL TOOLS AND BREWING EQUIPMENT UNTIL THE NEW ARCHIVES BUILDING IS COMPLETED THIS SUMMER.

ONE OF THE ROOMS THERE IS BEING USED AS A TEMPORARY STORAGE ROOM...



THE FLOOR SEEMS TO BE GIVING WAY.

DON'T WORRY ABOUT THE FLOOR... IT WON'T GIVE WAY RIGHT NOW.



CREAK!



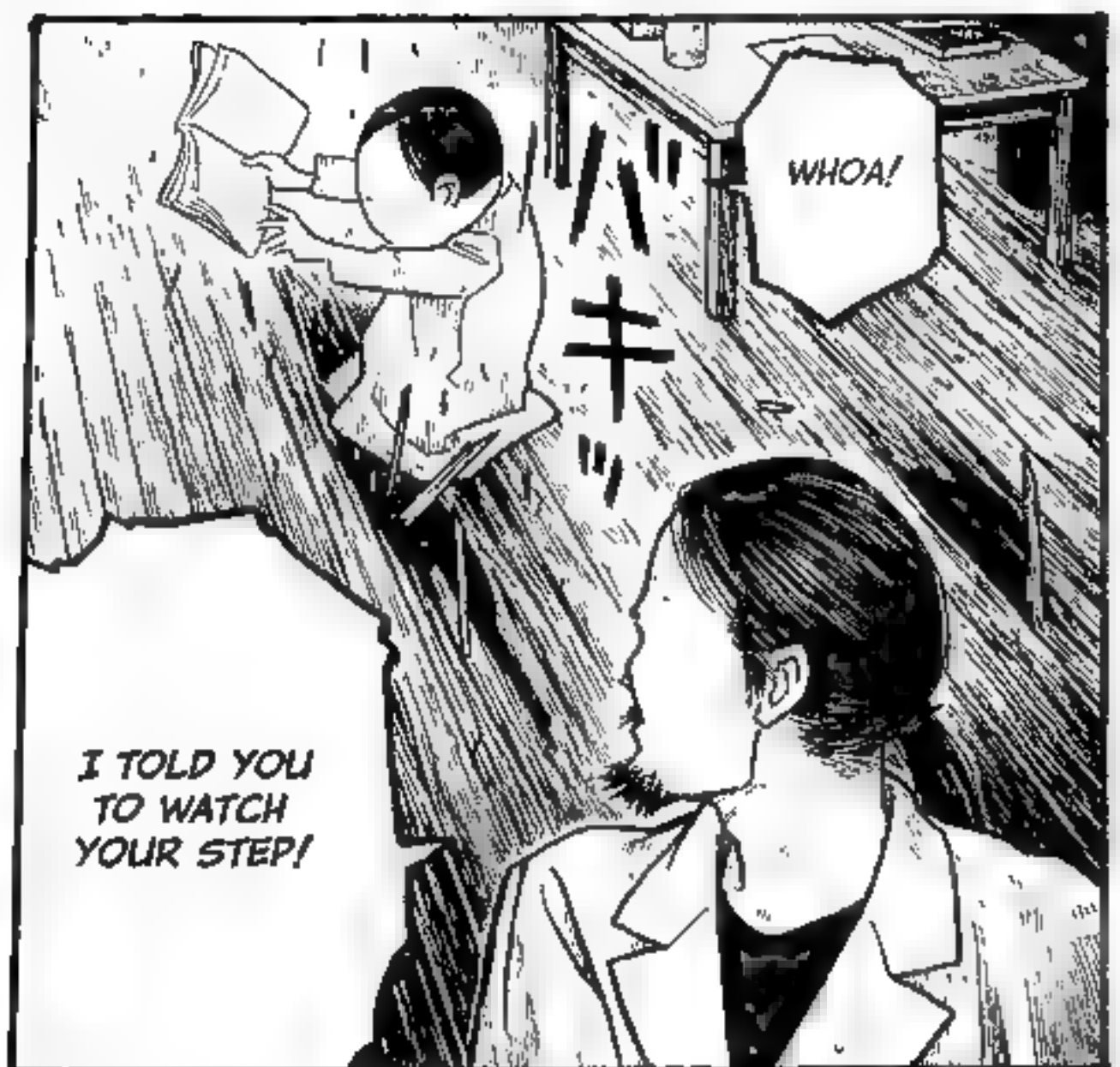
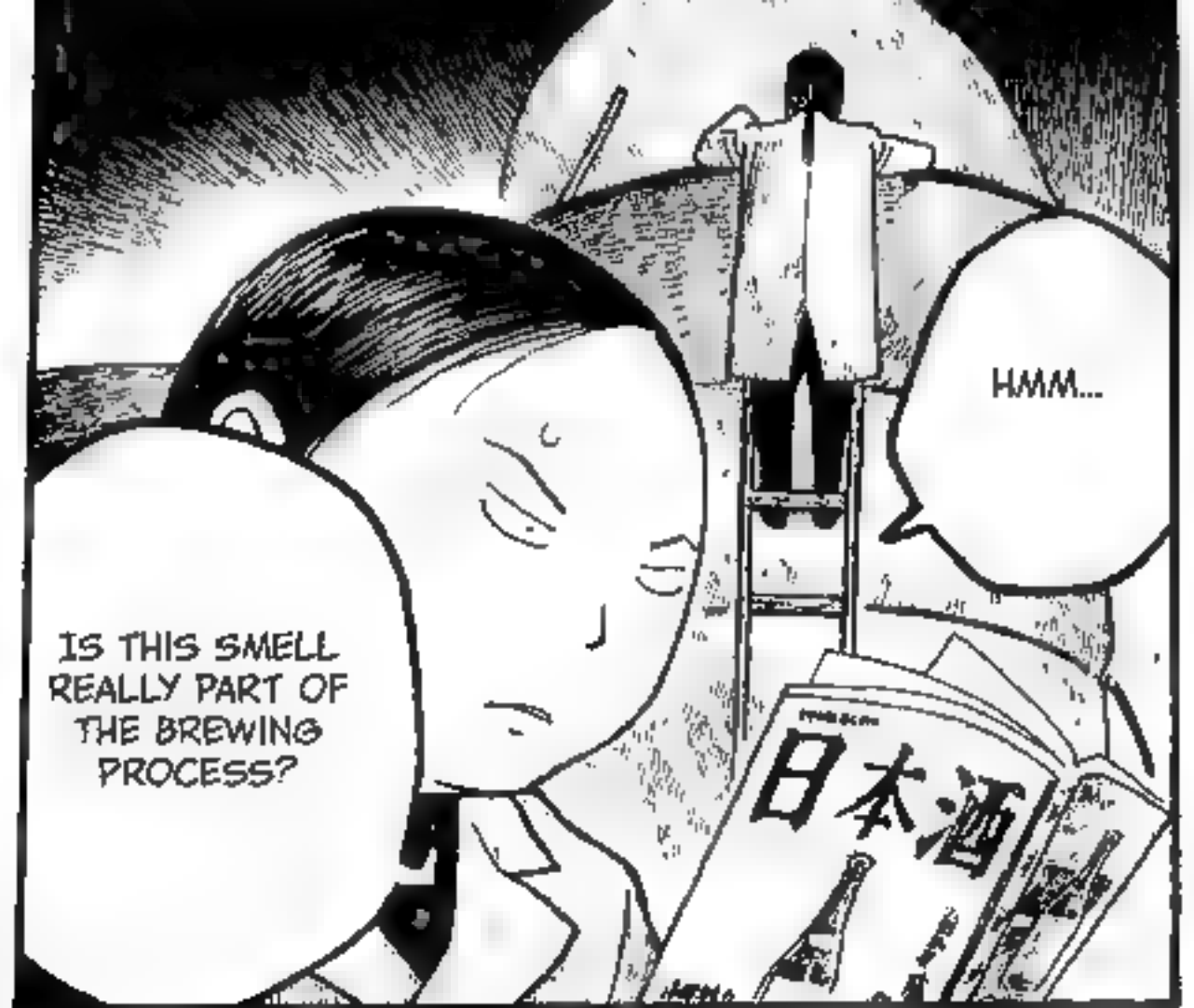
HANG ON, I'M LOOKING UP SOMETHING...

BESIDES, WE'RE BREWING SAKE SECRETLY HERE WITHOUT PERMISSION FROM THE SCHOOL. WE'RE IN NO POSITION TO TALK ABOUT FINE LUXURIES!

HEY, DON'T STEP THERE! YOU'RE MAKING THE TANK SHAKE!

CREAK

CREAK





ヒョチ

THESE
ARE
HIOCHI

CHAPTER 3 – HIOCHI



AND THE
HIOCHI STARTED
BILLOWING OUT
LIKE SMOKE
FROM A FIRE.

WELL,
THERE WAS
THIS HUGE
CRASH...



WHAT WAS
THAT NOISE?

YOU SAID
THAT HIOCHI
ARE WAFTING
OUT FROM
A WINDOW
ON THE FIRST
FLOOR?



FOR SUCH A
LARGE NUMBER
OF HIOCHI TO
BE PRODUCED,
I CAN ONLY
CONCLUDE THAT
SOMEONE'S
BREWING SAKE
SECRETLY HERE.

YOU'RE REFERING
TO THE HIOCHI
BACTERIUM WHICH
MAKES SAKE GO BAD,
RIGHT?



WHAT'S
THE RUSH?
AS THE GRANDSON
OF A SAKE BREWER,
I'M SURE YOU
AREN'T IN A HURRY
TO SEE THIS.

SAWAKI,
HURRY!

THE PRESENCE OF
THIS MUCH HIOCHI
IS GOING TO AFFECT
OUR RESEARCH
AND EXPERIMENTS.



SAWAKI TADAYASU
- PROTAGONIST
THE SON OF A
YEAST-STARTER
PRODUCER
FOR SOME
REASON,
IS ABLE TO SEE
MICROBES.



I READ ABOUT
YUUKI BREWERY'S
SPOILT SAKE
INCIDENT IN
THE NEWS,
TOO...

ABOUT
THE CHIEF BREWER
WHO RELIED ONLY
ON EXPERIENCE
AND DIDN'T TAKE
ANY CULTURE
MEDIUM SAMPLES
DURING THE
BREWING PROCESS...



**L. FRUCTI-
VORANS**
- HIOCHI BACTERIA
IF YOU UNCORK
A BOTTLE
OF SAKE IN
YOUR HOUSE,
IT'S GOING
TO COME!
FUFUFLU...



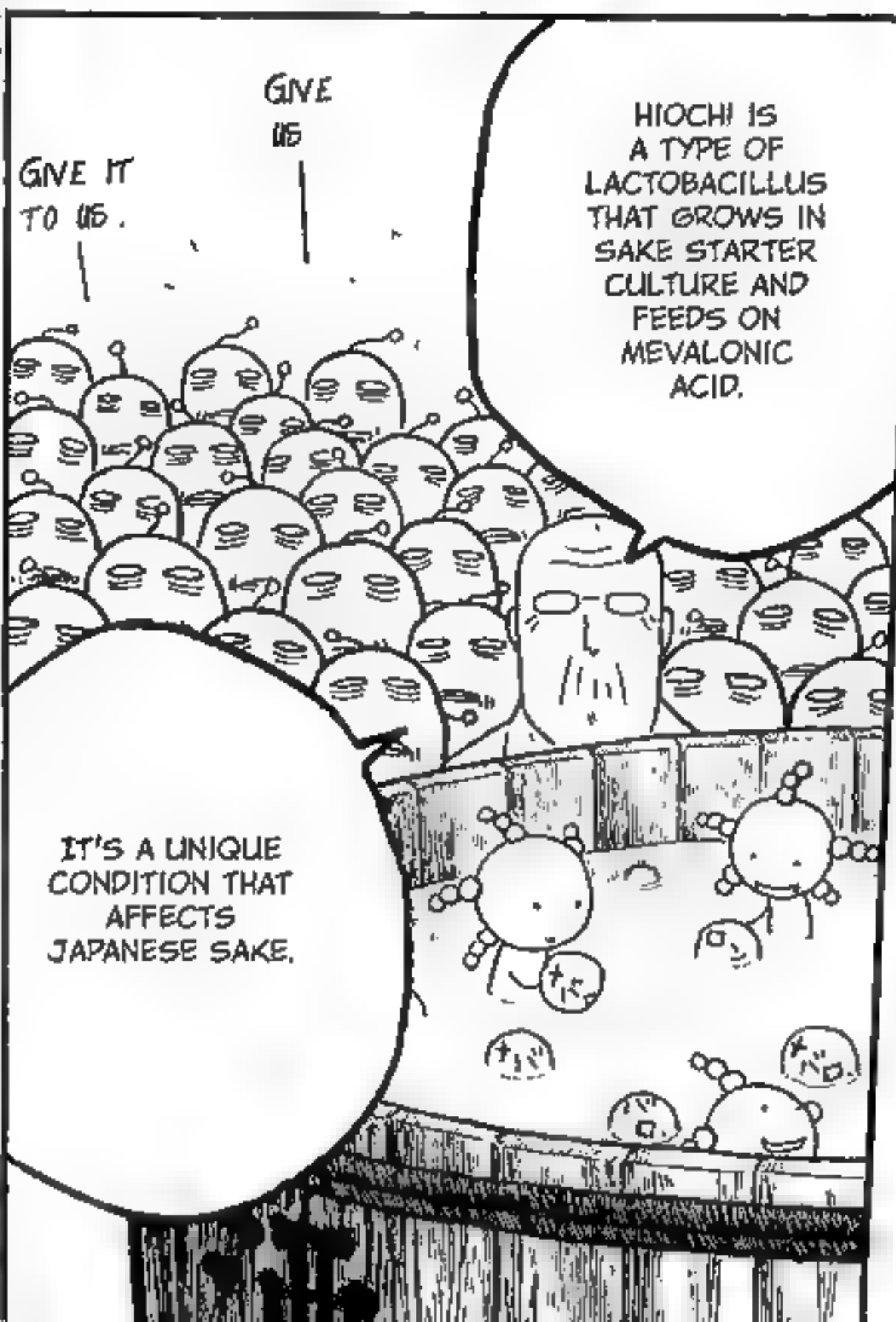
THE TIME
THAT OUR
BREWERY WAS
ATTACKED
BY HIOCHI...

DON'T YOU
REMEMBER?



THAT WAS
THE FIRST
TIME I SAW
HIOCHI.

YEAH...



GIVE IT
TO US.

GIVE
US

HIOCHI IS
A TYPE OF
LACTOBACILLUS
THAT GROWS IN
SAKE STARTER
CULTURE AND
FEEDS ON
MEVALONIC
ACID.

IT'S A UNIQUE
CONDITION THAT
AFFECTS
JAPANESE SAKE.



A. ORYZAE
- IT THINKS IT
CAN DO ALMOST
EVERYTHING
ON ITS OWN.



HIOCHI BACILLUS
DISCOVERED
BY R.W. ATKINSON
IN 1881.

FOR A SMALL
BREWERY
LIKE OURS,
THE PRESENCE
OF HIOCHI
IS A DEATH-
BLOW.

THE
STIGMA OF
"YUUKI'S
SPOILT SAKE"
TOOK A LONG
TIME GO AWAY



THIS IS HOW
JAPANESE SAKE
IS PRESERVED,
IT IS THE WISDOM
OF OUR ANCESTORS.
HOWEVER,
THIS IS ALSO WHY
JAPANESE SAKE
SPOILS EASILY.

JAPANESE SAKE
HAS THE HIGHEST
CONCENTRATION
OF ALCOHOL
AMONGST ALL
BREWED
ALCOHOLIC
DRINKS.

※ JAPANESE SAKE'S ALCOHOL CONTENT IS ABOUT 20%. BEER IS ABOUT 5% AND WINE IS UP TO 15%.



BUT BESIDES
MERE PREVENTION,
I'D LIKE TO FIND
A WAY TO ERADICATE
HIOCHI ENTIRELY

LIKE YOU SAID,
IN ADDITION TO
THE WISDOM OF
OUR ANCESTORS,
WE NOW HAVE
THE HELP OF IMPROVED
TECHNOLOGY
AND METICULOUS
MANAGEMENT TO
PREVENT HIOCHI



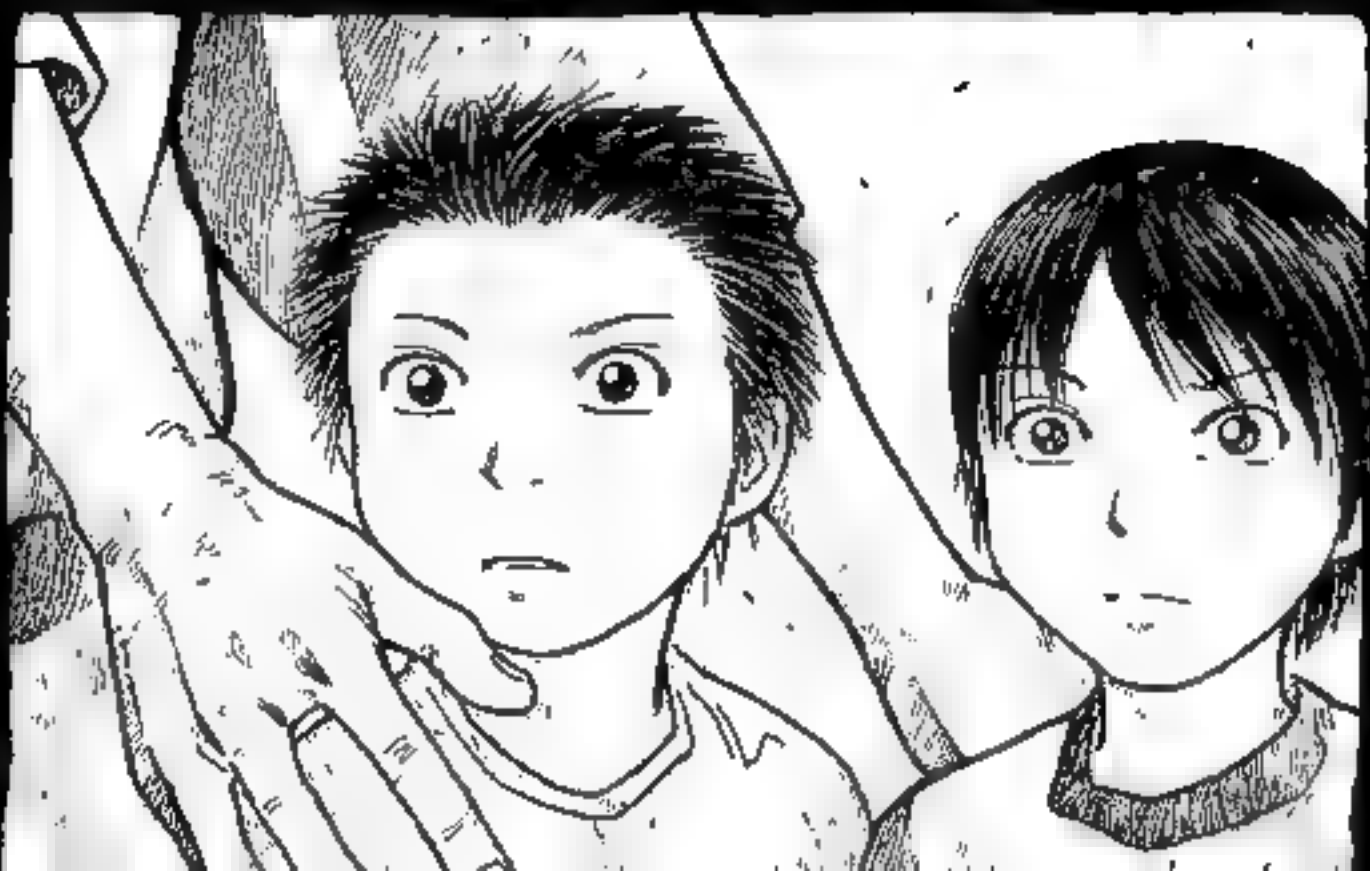
TADAYASU,
KEI... COME
OUTSIDE
WITH ME...

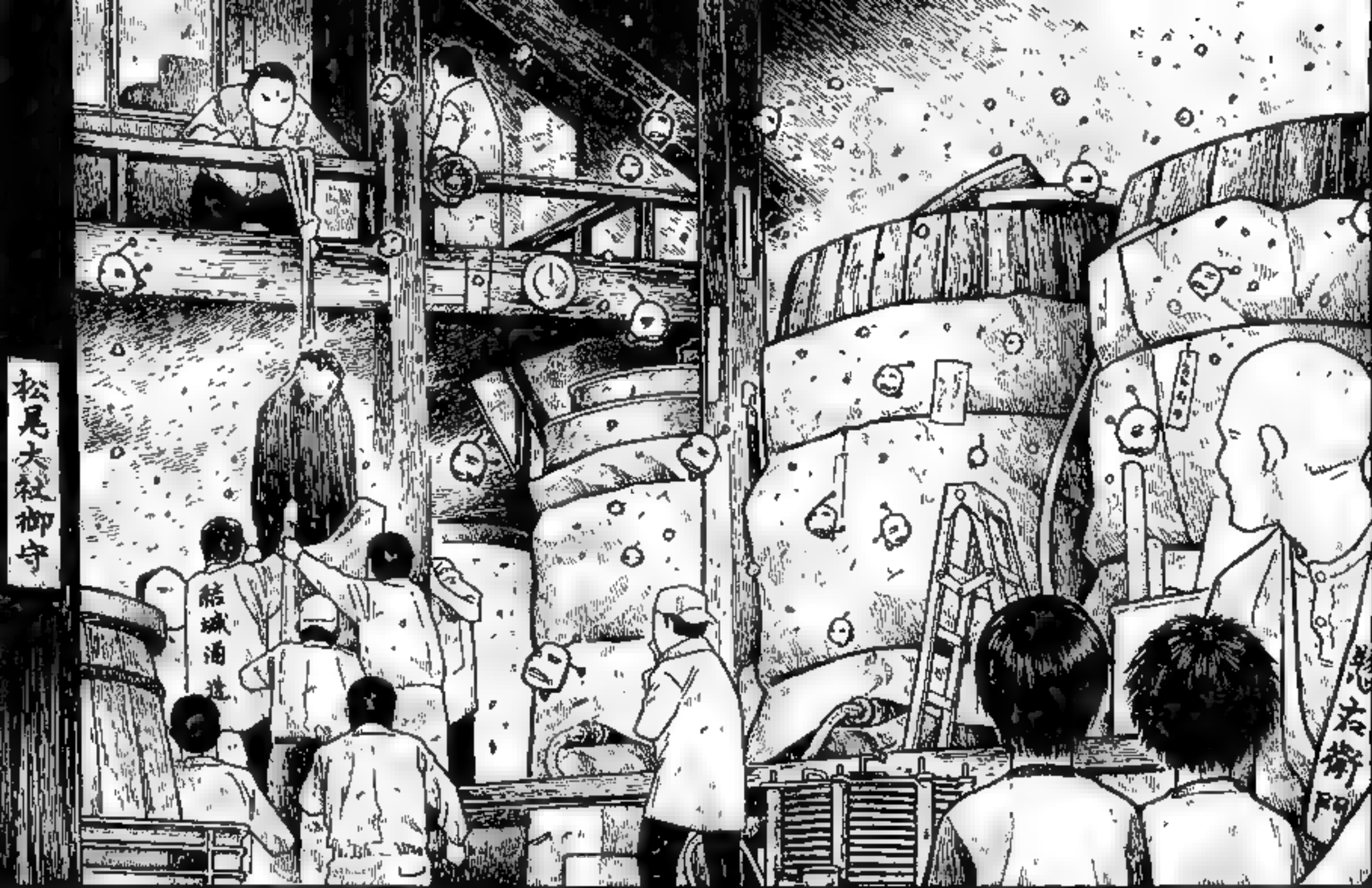
ARE
ALL THE
BARRELS
AFFECTED..?



THE
CHIEF
BREWER!

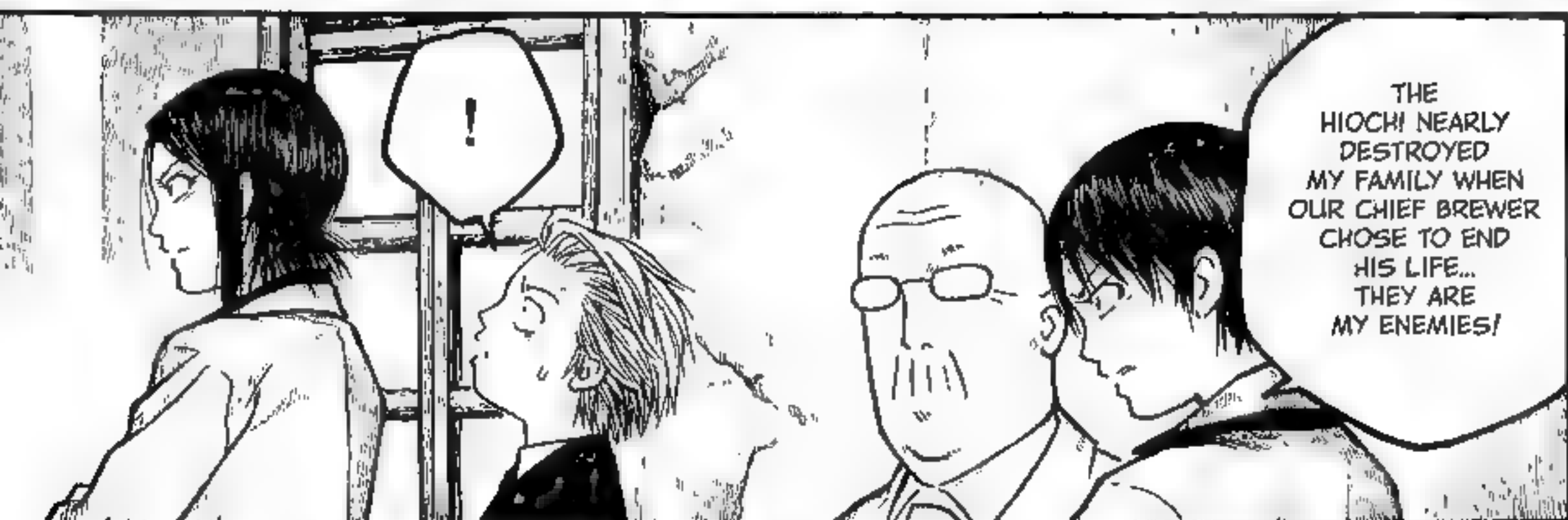
WHAT
AN IDIOT!
DIDN'T HE
CONSIDER
THE HIOCHI...

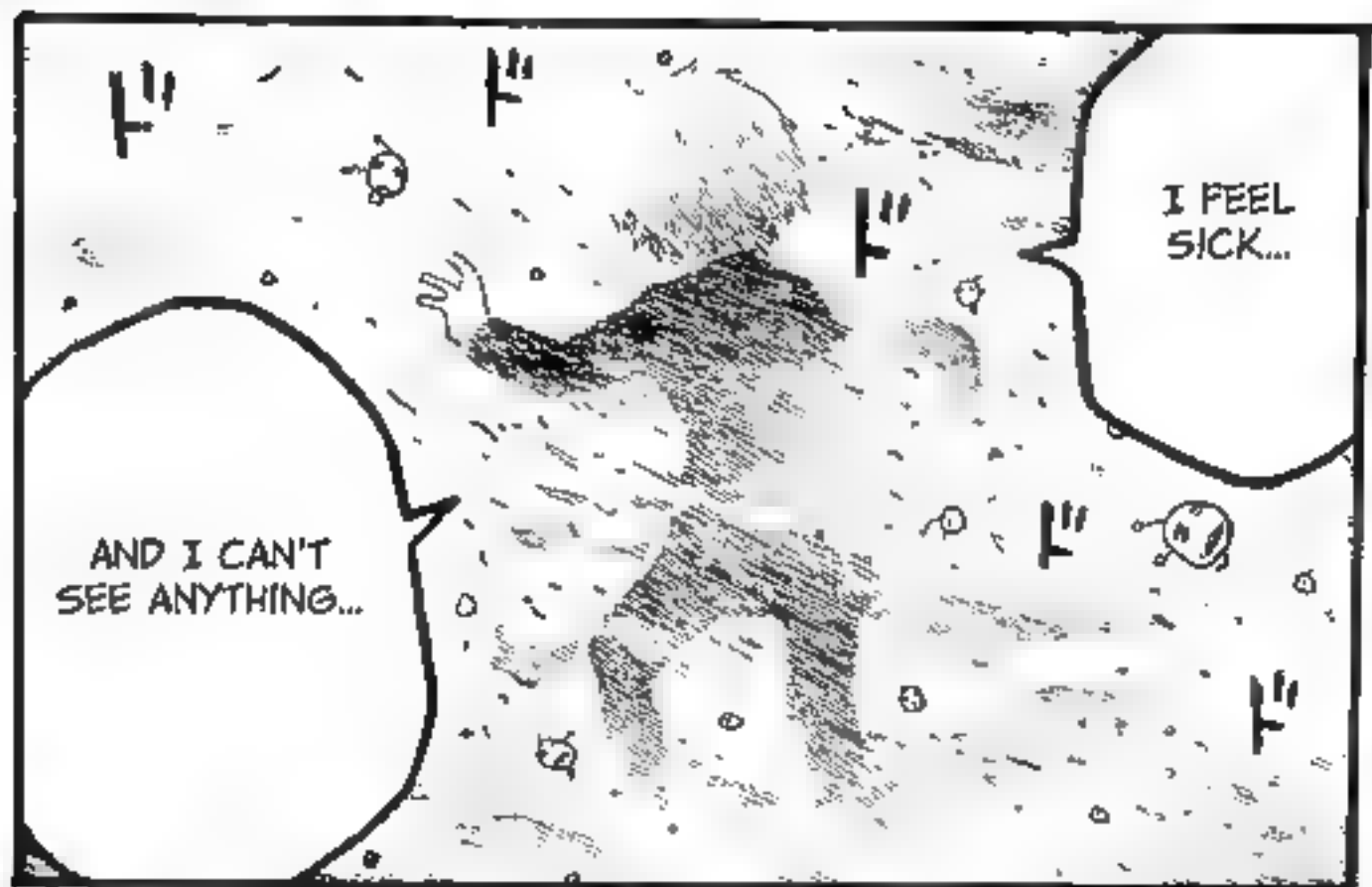
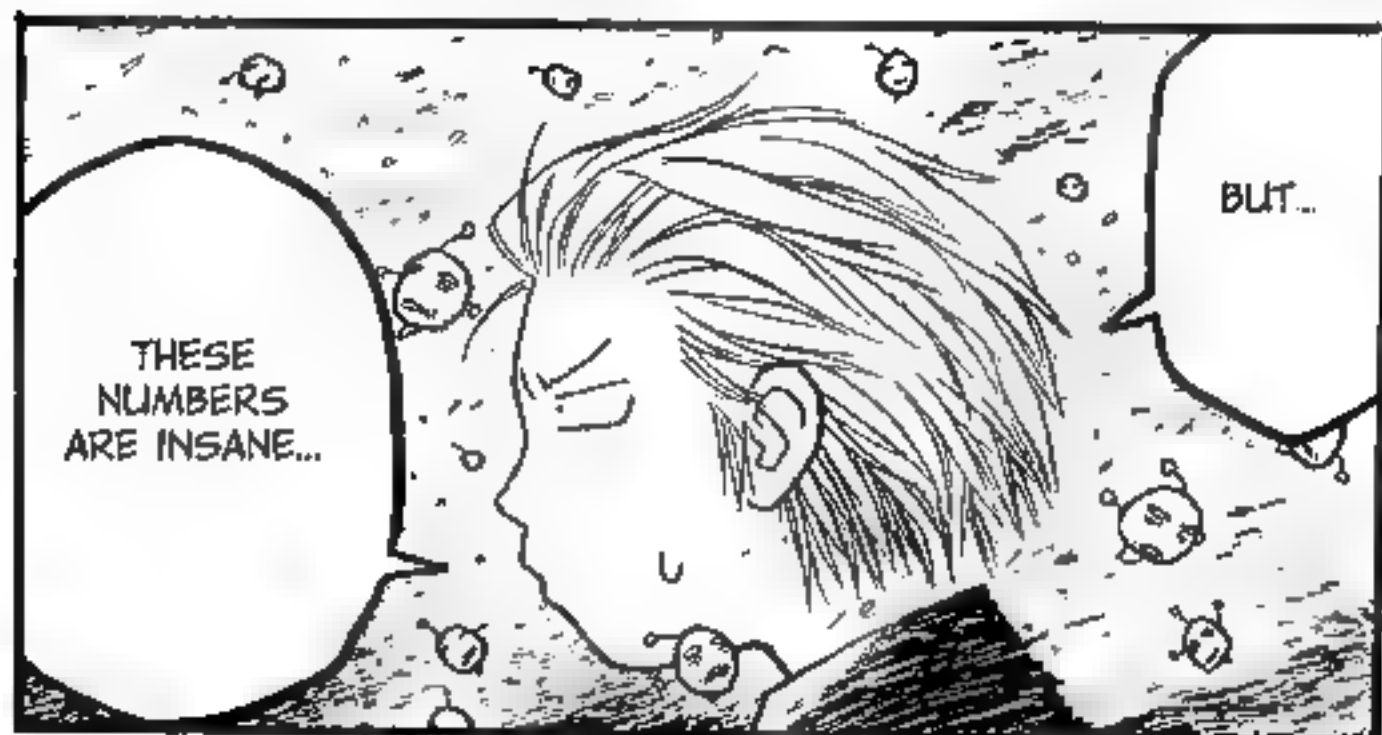
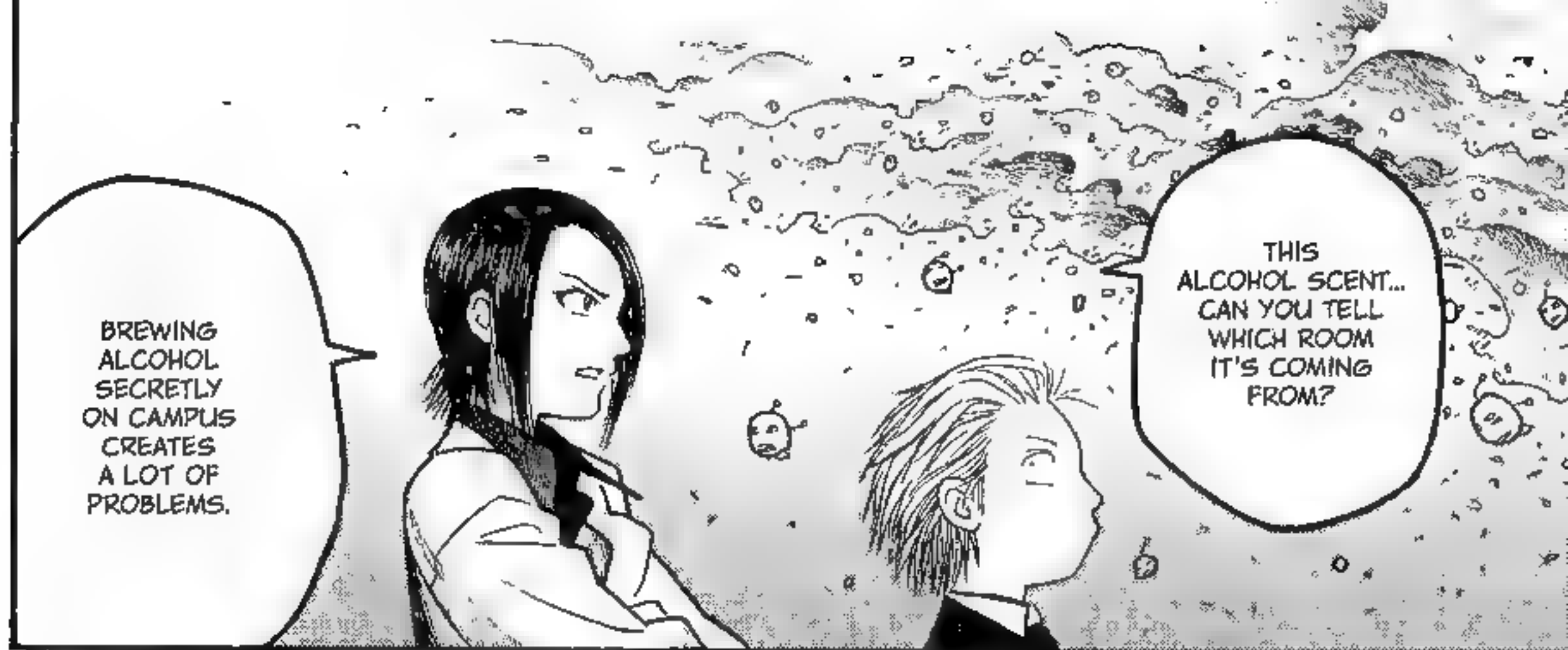


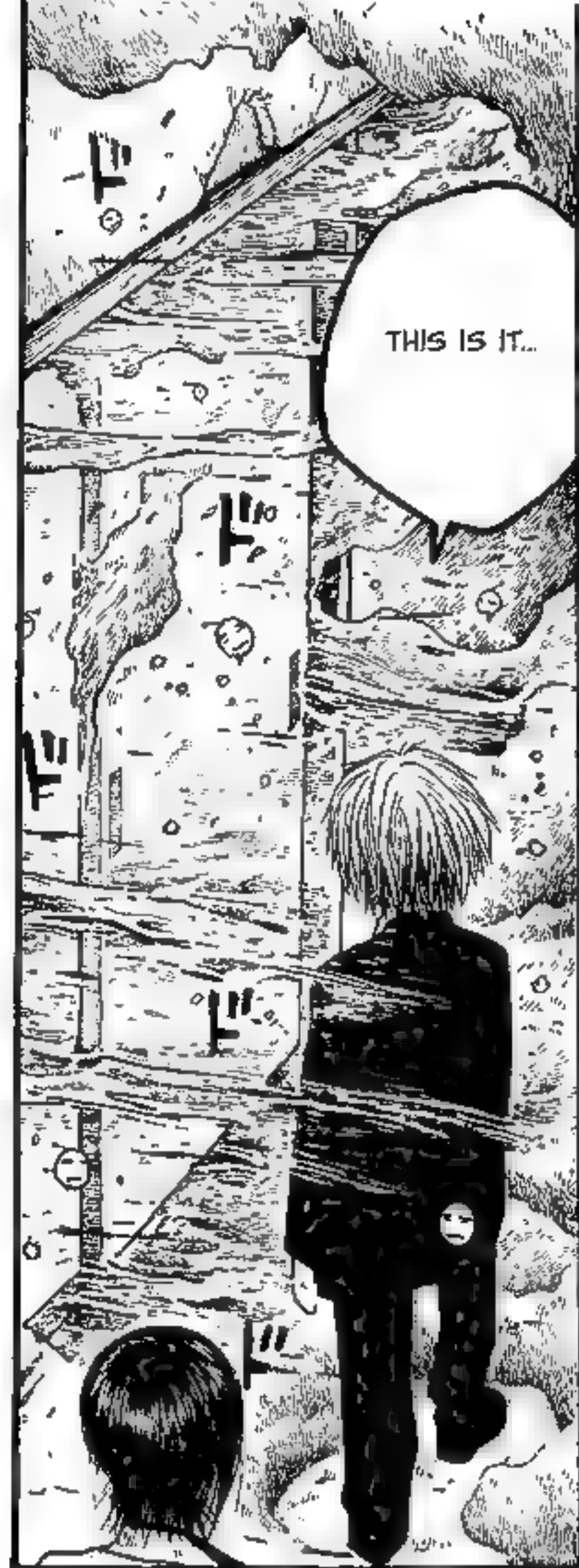


SIGN: MATSUO TEMPLE AMULET

APRONS: "YUUKI SAKE BREWERY"



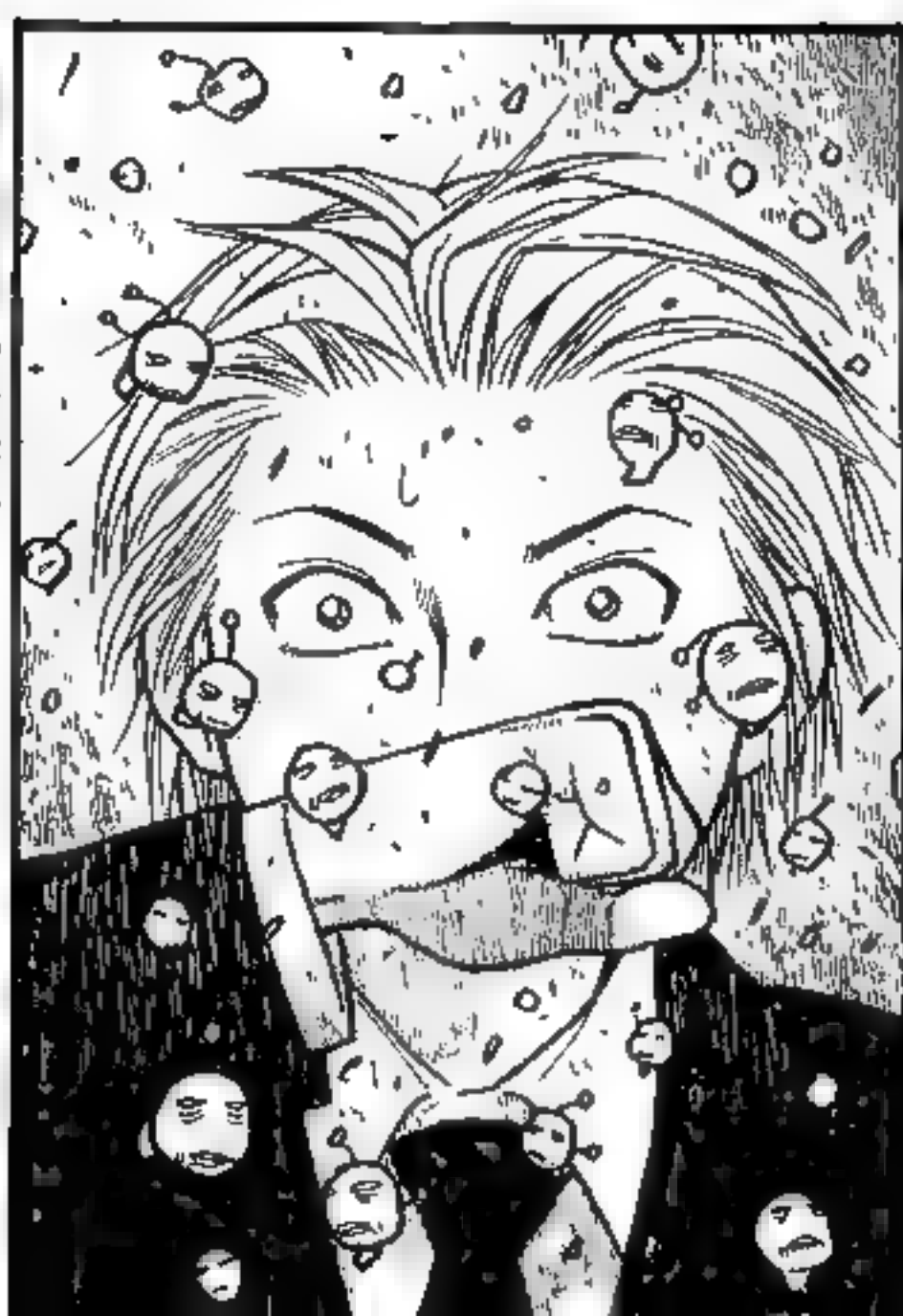




YUIJI KEI
- CHILDHOOD
FRIEND
OF SAWAKI'S.
THE SON OF A
SAKE BREWER.



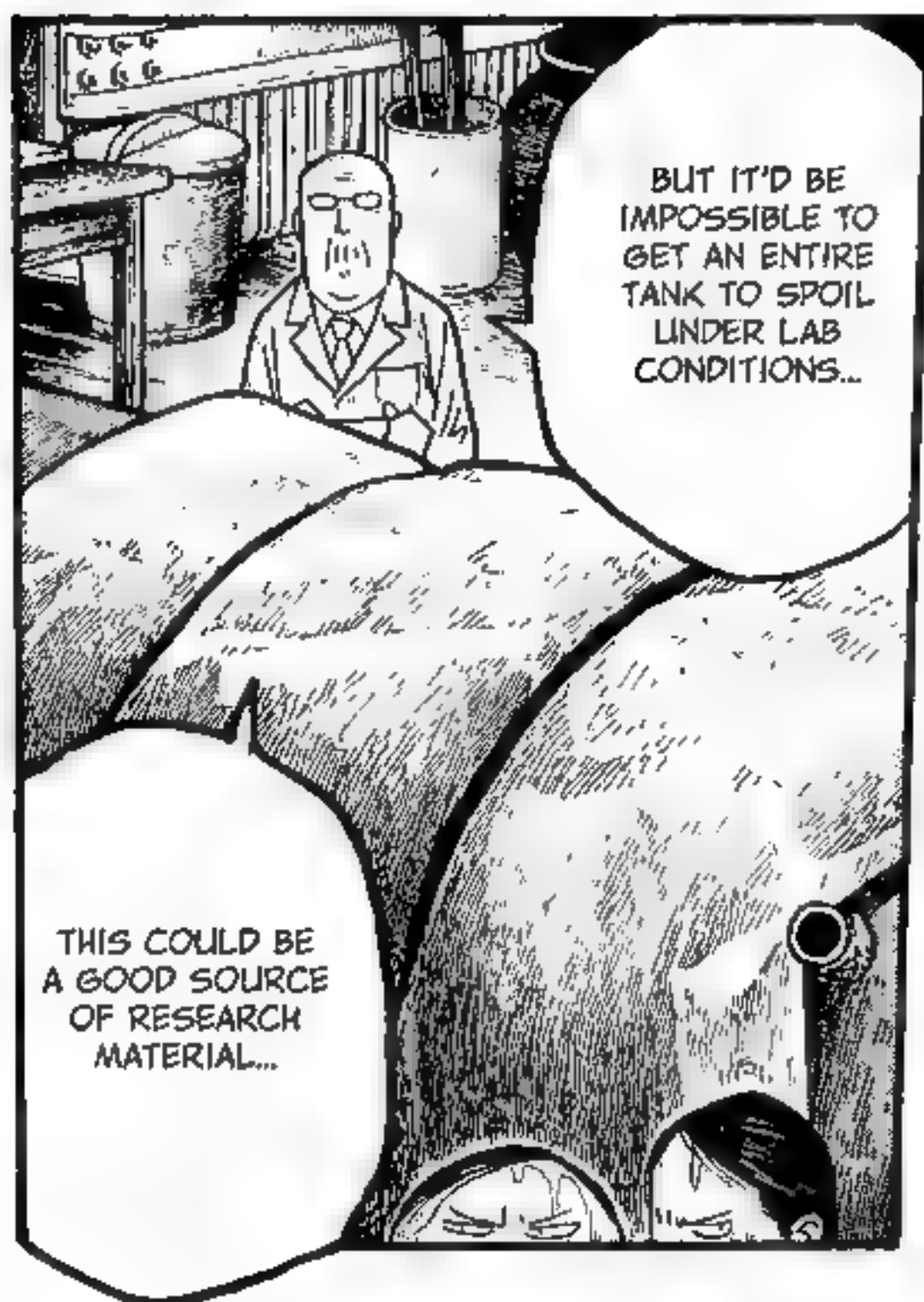
HASEGAWA HARUKA
- GRADUATE
STUDENT
IN AGRICULTURE
A STUDENT
OF ITSUKI'S.





SOMEONE'S
SERIOUSLY
BREWING
SAKE HERE...

WHOA!
THIS TANK...



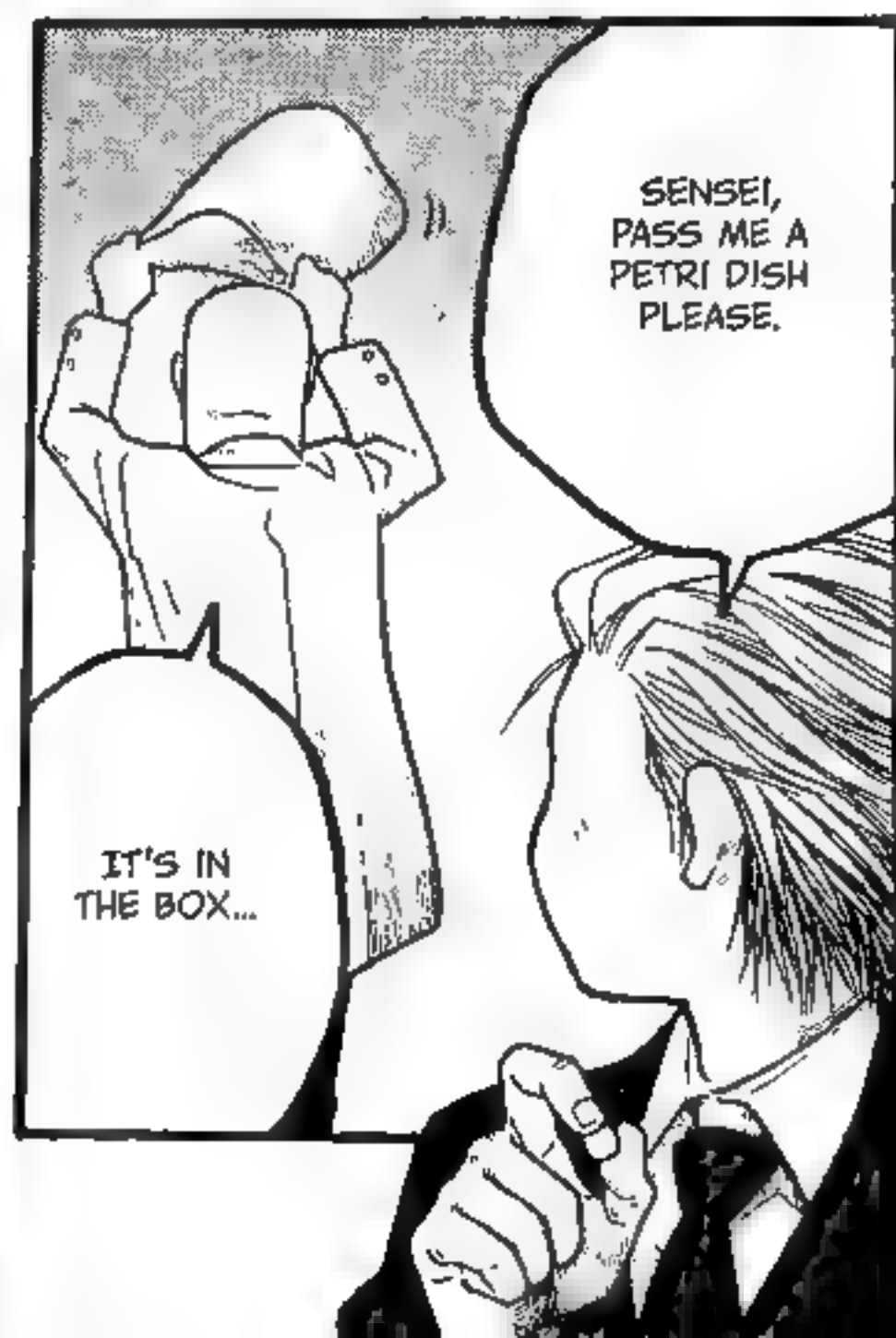
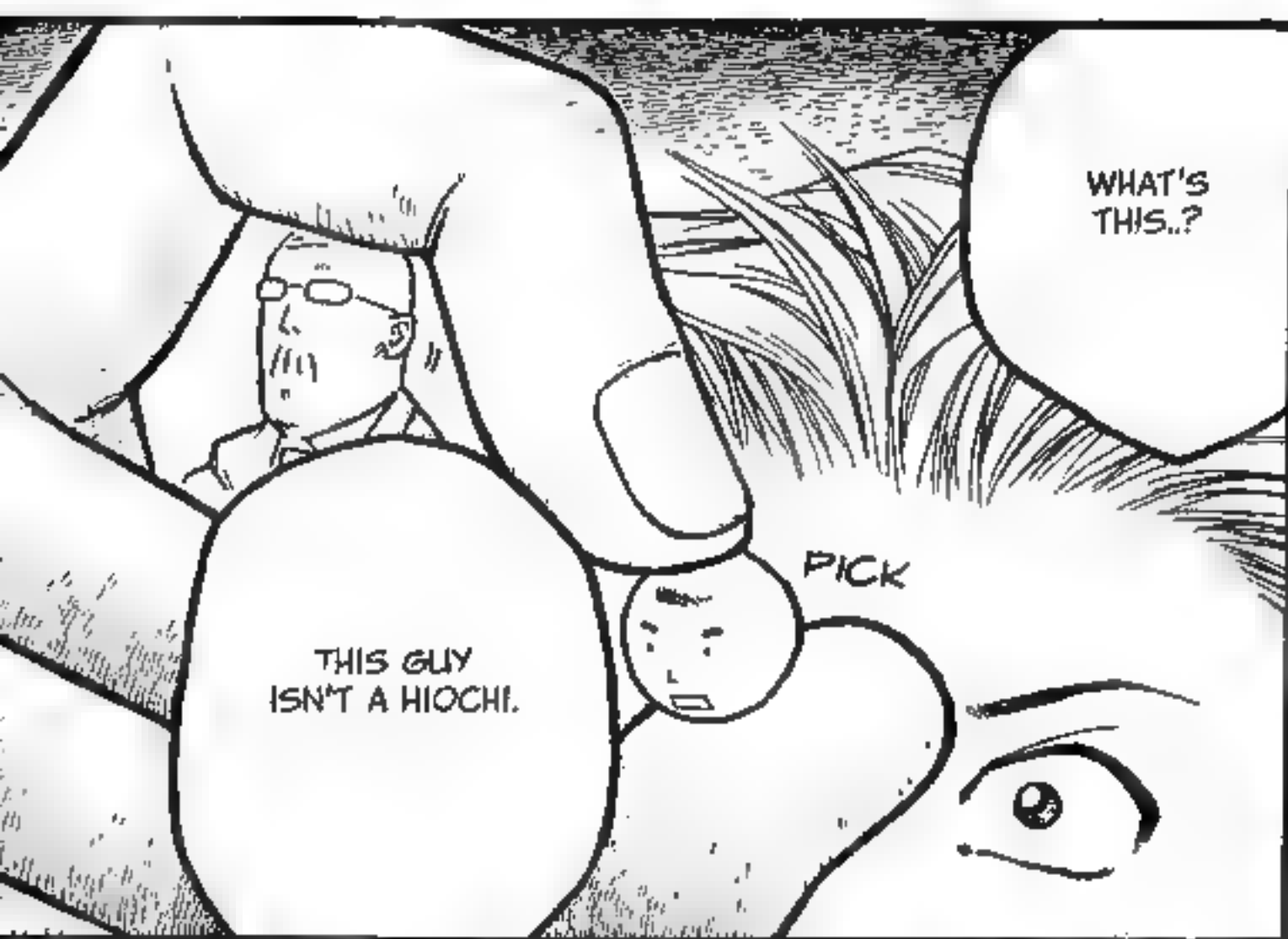
BUT IT'D BE
IMPOSSIBLE TO
GET AN ENTIRE
TANK TO SPOIL
UNDER LAB
CONDITIONS...

THIS COULD BE
A GOOD SOURCE
OF RESEARCH
MATERIAL...



WHAT DO
YOU MEAN
"SERIOUSLY"?!
THERE'S NO WAY
YOU CAN BREW
SAKE IN THIS
ENVIRONMENT!

SEEMS LIKE
THE FLOOR
CAVED UNDER
THE WEIGHT
OF THE TANK.







SFX: POOF



IN THE PAST,
THEY USED
ASH...

...TO REMEDY
SAKE AFFECTED
BY HIOCHI.



THE ANTI-BACTERIAL PROPERTIES OF ASH HAVE BEEN KNOWN TO JAPANESE PEOPLE FOR A LONG TIME.

THE ALKALINE WOOD ASH NEUTRALISES THE ACIDIC SAKE, THUS KILLING THE HIOCHI

IT'S ASH!

KYAA

WE OFTEN HEAR OF SAKE TURNING TO VINEGAR, BUT THIS SHOULDN'T BE THE CASE.

THE SAWAKI FAMILY PROBABLY USES ASH TO ENSURE THE PURITY OF THEIR YEAST-STARTER, TOO.

THIS IS WHAT HAPPENS WHEN HIOCHI ENTER THE SAKE TO PRODUCE WHITE PRECIPITATE AND A BAD SMELL.

DO! FUN!

THE USE OF ASH CAN BE SAID TO BE THE DAWN OF BIO-SCIENCE IN OUR COUNTRY.

IN CONCLUSION, THERE IS NO WAY TO COMPLETELY ERADICATE HIOCHI BACTERIA BUT IT IS POSSIBLE TO PREVENT IT THIS IS A CRITICAL ISSUE FOR BREWERIES. BECAUSE HIOCHI IS A TYPE OF LACTOBACILLUS, IT IS NATURALLY PRESENT IN THE ENVIRONMENT AND IS DIFFICULT TO ERADICATE. HOWEVER, IN RECENT YEARS RESEARCHERS HAVE BEEN TRYING TO FIND A PRACTICAL USE FOR HIOCHI AS A SOURCE OF LACTIC ACID.

NOT AGAIN.

NOW WITH THE IMPROVEMENT IN TECHNOLOGY, WE NO LONGER HAVE TO KILL HIOCHI. INSTEAD, WE PREVENT IT. HOWEVER, BREWERIES STILL HAVE TO FIGHT HIOCHI EVERY YEAR SO I UNDERSTAND HOW YULKI-KUN MUST FEEL.

IT'S AGAINST THE LAW TO DISPOSE OF SPOILT SAKE ON YOUR OWN BUT IN RECENT YEARS, IT IS ALRIGHT TO REFINE MILDLY-SPOILT SAKE INTO A FINISHED PRODUCT.

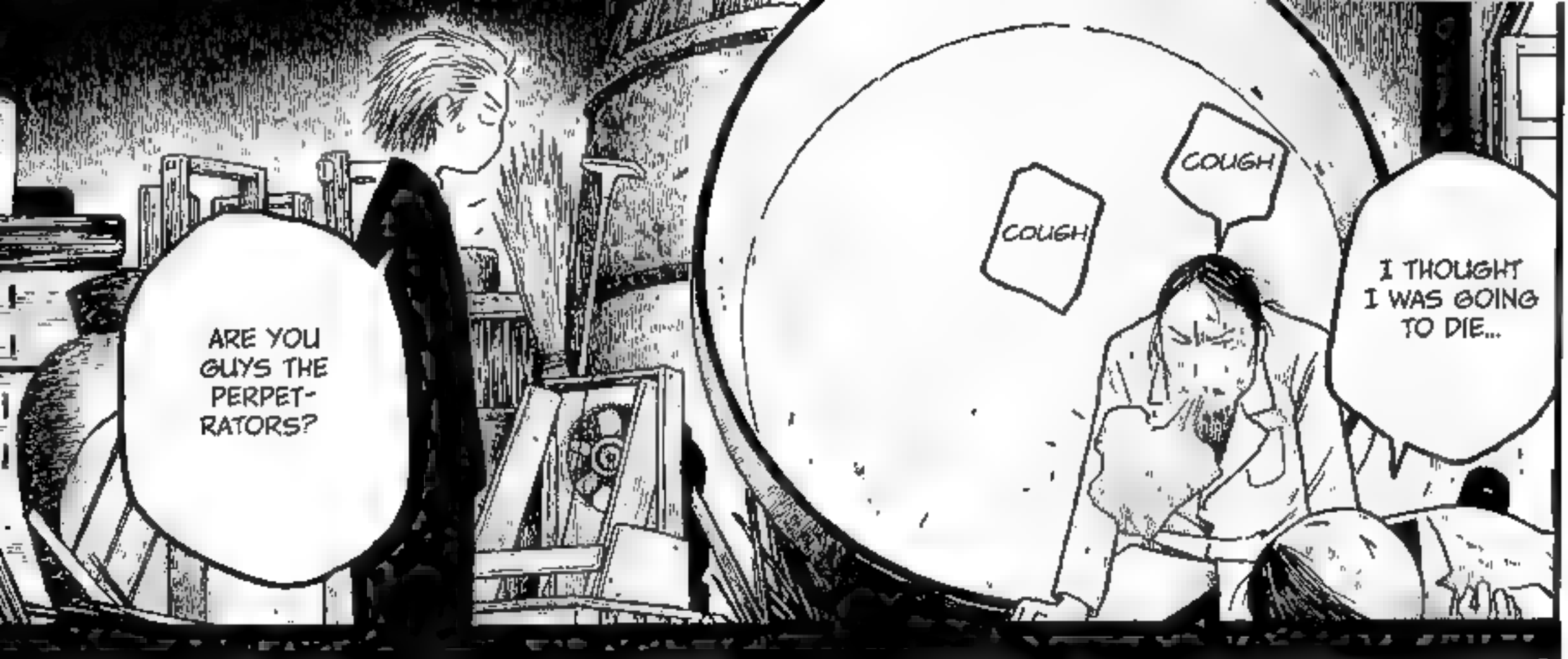


ITSUKI KEIZOU - A PROFESSOR AT AGR-LL A FRIEND OF SAWAKI'S GRANDFATHER.

COUGH COUGH COUGH







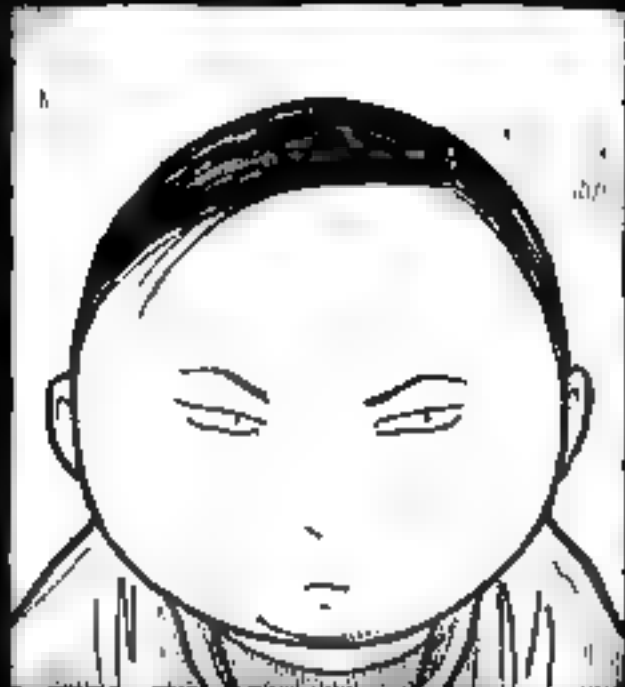


WHEN HE WAS
A FIRST YEAR AT THE
PRESENTATION SEMINAR,
MY IMPRESSION WAS
THAT HE WAS A YOUNG
MAN PASSIONATE ABOUT
HIS STUDIES.
HAVEN'T SEEN HIM
AROUND RECENTLY,
THOUGH.



MISATO KAORU
(SECOND YEAR).
LAST SUMMER,
HE CAME TO OUR LAB
PRETTY FREQUENTLY
TO ASK ABOUT THE
SAKE BREWING
PROCESS.

HE'S MORE OF AN
ACADEMIC THAN
A RESEARCHER,
AND SEEMS LIKE
QUITE A PROMISING
YOUNG STUDENT



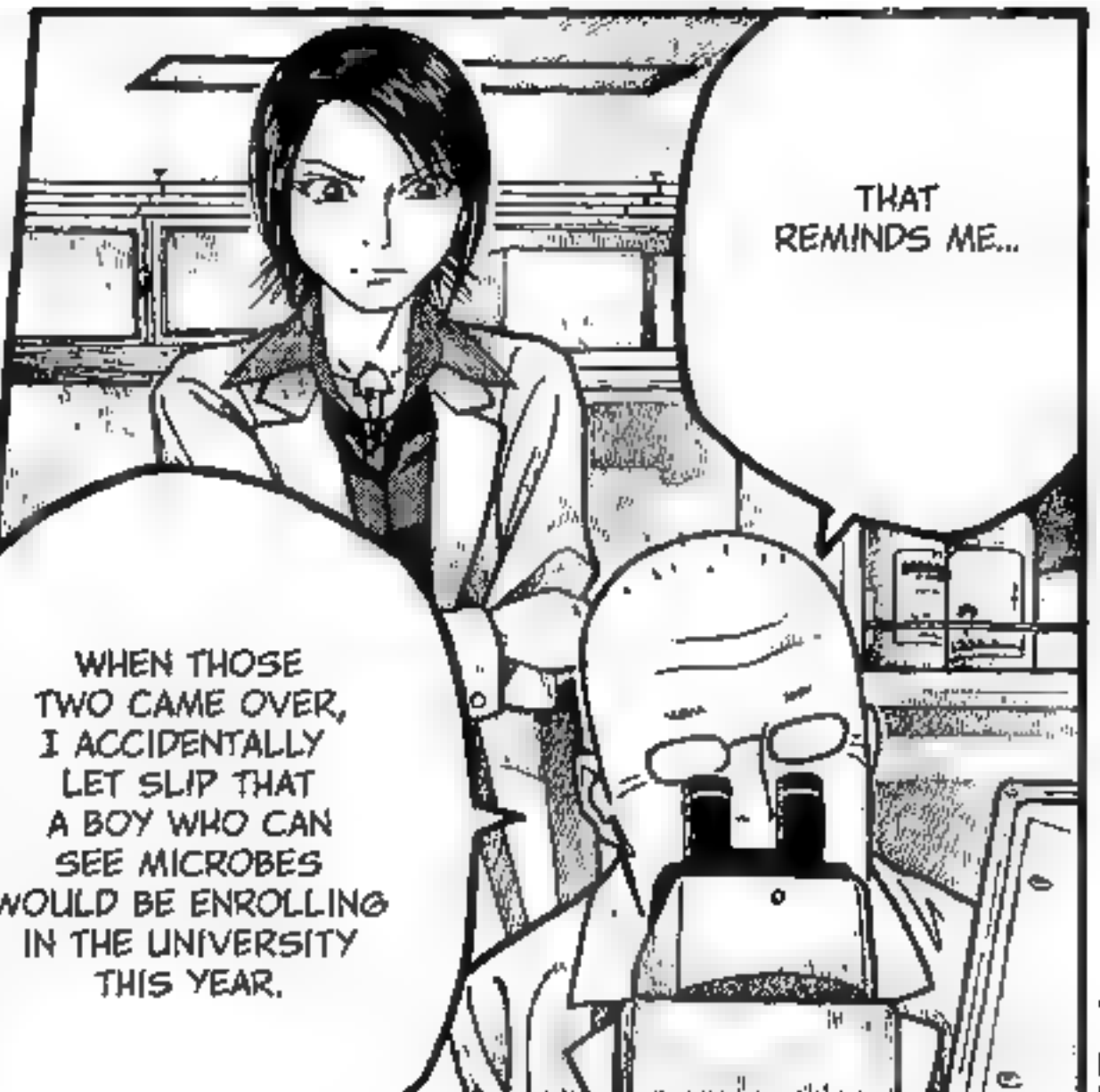
KAWAHAMA TAKUMA
(SECOND YEAR).
A CLOSE FRIEND
OF MISATO'S.
HE SEEMED QUITE
INTERESTED IN ANIMAL
RESOURCES AND
NUTRITION AT MY
LAST SEMINAR.

AREN'T YOU
GOING OUT?

HASEGAWA-
KUN...

WHEN THOSE
TWO CAME OVER,
I ACCIDENTALLY
LET SLIP THAT
A BOY WHO CAN
SEE MICROBES
WOULD BE ENROLLING
IN THE UNIVERSITY
THIS YEAR.

THAT
REMINDS ME...





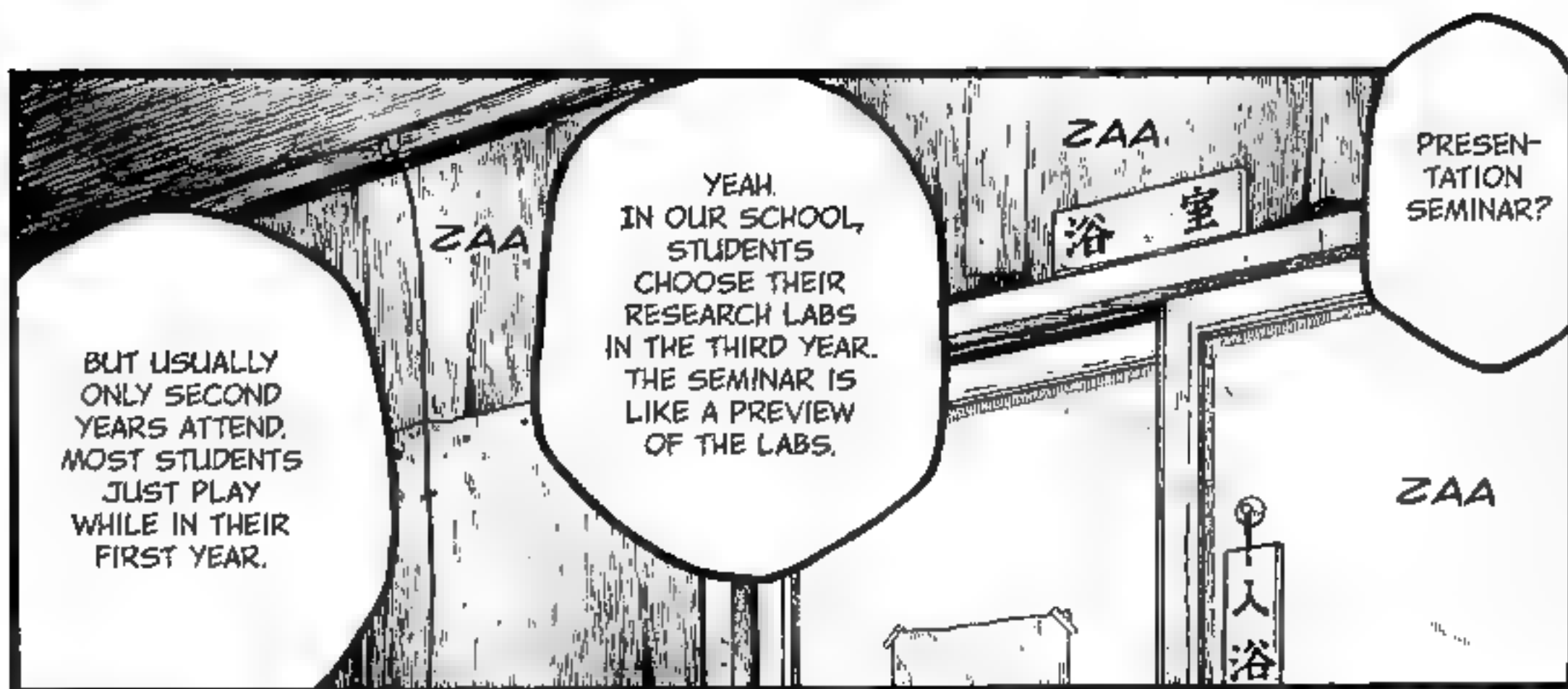
ちやん

THE SO-CALLED
"AUTONOMOUS
DORMITORY",
WHERE POOR
STUDENTS LIVE.

IT'S RUN-
DOWN...



CHAPTER 4 - SEMPAI



SAWAKI
TADAYASU
- PROTAGONIST
THE SON OF A
YEAST-STARTER
PRODUCER
FOR SOME
REASON,
IS ABLE TO
SEE MICROBES.



YUIJI KEI
- CHILDHOOD
FRIEND OF
SAWAKI'S.
THE SON OF
A SAKE BREWER



ITSUKI KEIZOU
- A PROFESSOR
AT AGR-LL
A FRIEND OF
SAWAKI'S
GRANDFATHER.



HASEGAWA
HARUKA
- GRADUATE
STUDENT
IN AGRICULTURE
A STUDENT
OF ITSUKI'S.



YOU'VE
GOT SOME
STRANGE
ABILITY,
RIGHT?

YOU'RE SAWAKI,
AREN'T YOU?

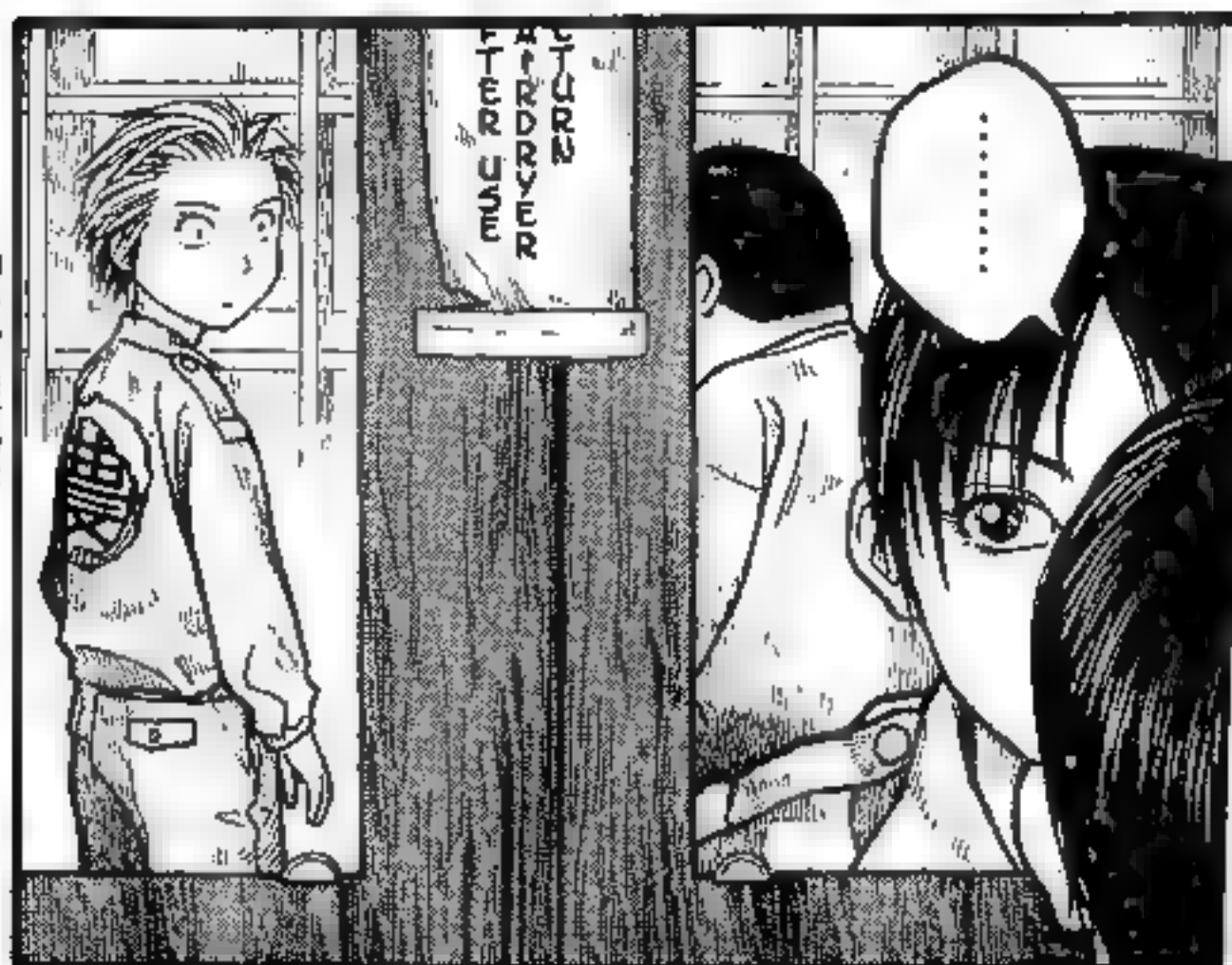


WELL
THEN...
SHALL WE
MAKE
A MOVE,
KEI?

WAIT,
WAIT!



MISATO KAORU
- SECOND YEAR.
A POOR STUDENT,
AS YOU CAN SEE
HE LIKES SAKÉ
SO MUCH THAT
HE TRIED TO BREW
IT SECRETLY.

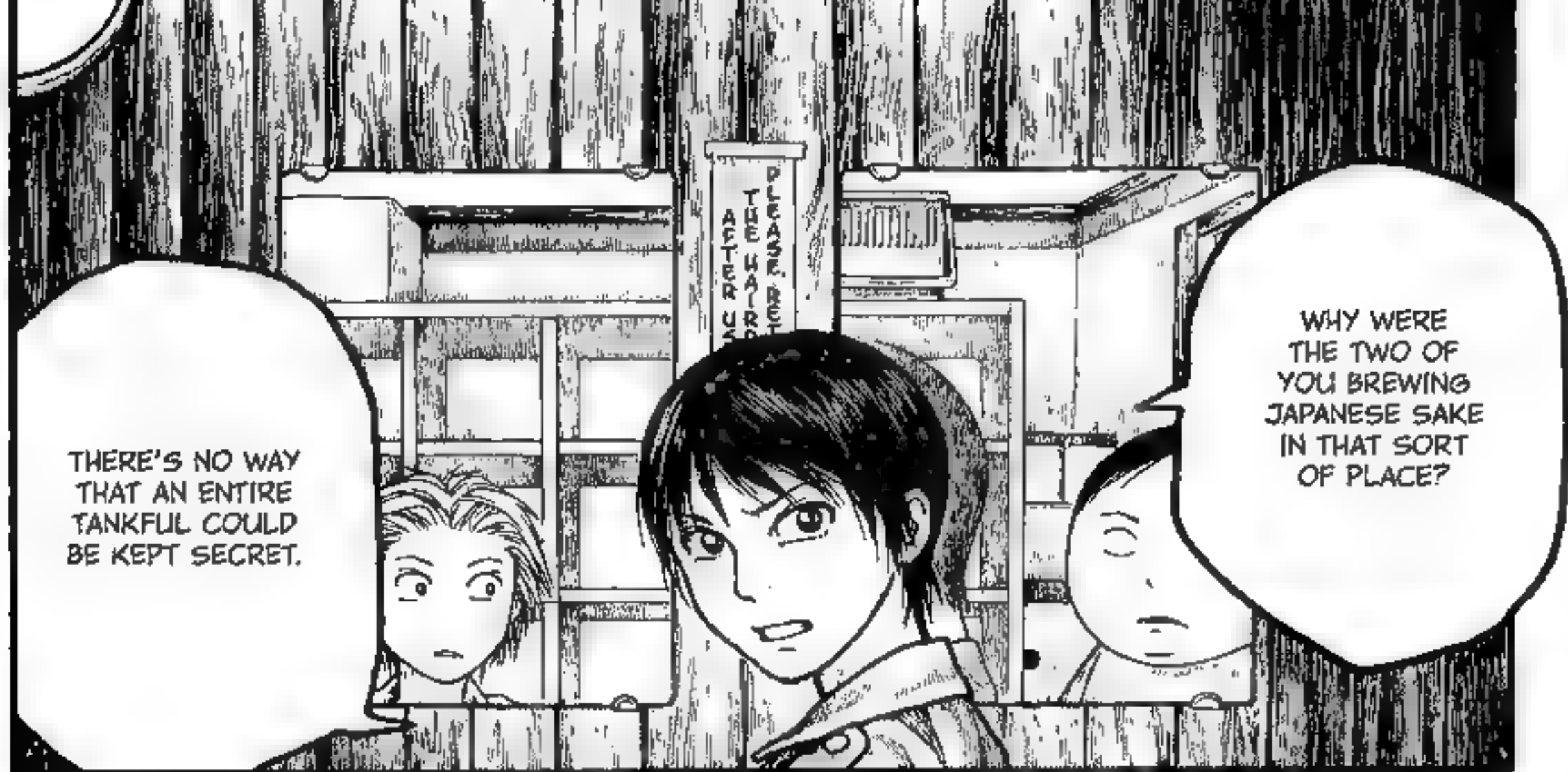


HUH?



WE'RE IN
A BIT OF
TROUBLE
BECAUSE
WE SPILT
THAT SAKÉ...

CAN WE
TALK FOR
A BIT?



THERE'S NO WAY
THAT AN ENTIRE
TANKFUL COULD
BE KEPT SECRET.

WHY WERE
THE TWO OF
YOU BREWING
JAPANESE SAKE
IN THAT SORT
OF PLACE?



FOR NOW,
LET'S TALK
IN OUR
ROOM.

YEAH,
I'D LIKE
TO HEAR
MORE.

KEI...
YOU'RE UN-
EXPECTEDLY
NOSY.



AND TO
ADD TO THAT,
EVERYTHING
WAS SPILT...
SEEMS LIKE
A HUGE AMOUNT
OF MONEY WAS
WASTED.

IT DOESN'T
MAKE SENSE.
AS THE GRANDSON
OF A SAKE BREWER,
I DON'T UNDERSTAND.



IT'S
BECAUSE...

WE REALLY
NEEDED MONEY...







CANDIDA
- IT HAS NO SPECIAL CHARACTERISTICS. IT EXISTS ALL AROUND YOU.

THAT TANKFUL OF SAKE WAS MADE WITH THAT MONEY.

管束費
¥25,000
川運

応接団
¥5,000

¥8,000
¥7,500
1
x2

¥14,000

¥8,000

¥4,000

IF EVERYTHING HAD GONE WELL, WE WOULD HAVE BEEN ABLE TO PAY OFF ALL THE DORM FEES WE OWE BUT...

SEEMS LIKE THE OTHER DORM GUYS ARE IN ON IT AS WELL...

WERE YOU PLANNING TO SELL THAT SAKE?



CLADOSPORIUM
- IT LIVES IN THE COOLER, WAITING TO BE SWITCHED ON.

WE WERE PLANNING TO SUPPLY IT TO THE GUYS SETTING UP STALLS AT THE UNIVERSITY'S SPRING FESTIVAL...

THEY WERE COUNTING ON US TO SUPPLY THEM CHEAP SAKE, SO THEY EACH CONTRIBUTED SOME MONEY.



ALTERNARIA
- IF YOU DON'T WASH YOUR HANDS AFTER CONTACT, YOU'LL BECOME ITS HOUSE.

BEFORE THAT...

CAN WE VENTILATE THE ROOM?

THERE WERE HIOCHI, AND THE TANK TOPPLED...

WE MIGHT HAVE NO CHOICE BUT TO RUN AWAY...

I CAN'T SEE.



AND YOU SHOULD AIR THAT FUTON AND KOTATSU.

THE AMOUNT OF MOULD IN HERE IS NO JOKE...



I SEE...

SAWAKI, YOU CAN SEE MICROBES?



THAT'S BECAUSE WE'VE BEEN AWAY IN OUR OWN HOMES...

THAT'S RIGHT... WHY ARE WE STILL USING THE KOTATSU WHEN IT'S APRIL?

GEOTRICHUM
- CONCERNED ABOUT BEING FAIR, IT LIKES TO STAY AT HOME AND DRINK MILK. (NOTE: MANY ASIAN GIRLS BELIEVE THAT DRINKING MILK GIVES YOU FAIR SK'N.)



M. MUCEDO
- IT HAS A LOT OF FRIENDS WHO HAVE PRACTICAL APPLICATIONS.

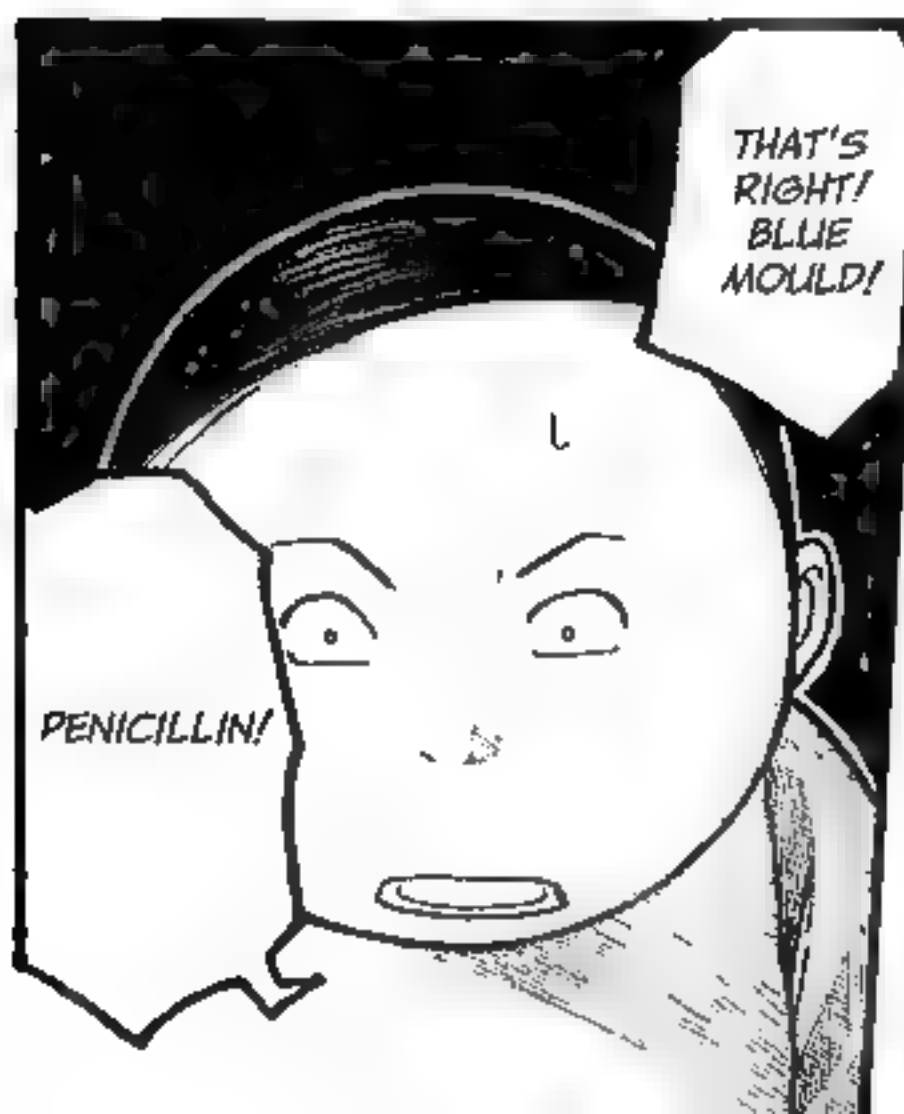


ARE THERE ANY NEW STRAINS AMONG THE MICROBES HERE?

EH?

A. NIGER
- PRODUCES CITRIC ACID IN THE SHADOWS.

R. JAVANICUS
- A RHIZOPUS
MOULD
ITS FRIENDS
IN CHINA
TAKE PART IN
THE BREWING
PROCESS,
TOO.





SAWAKI,
YOU CAN
TELL APART
THE DIFFERENT
MICROBES,
RIGHT?

SO YOU
CAN CREATE
A PURE
CULTURE,
RIGHT?




PENICILLIN
IS MADE FROM
A TYPE OF BLUE
MOULD CALLED
P. CHRYSOGENUM.

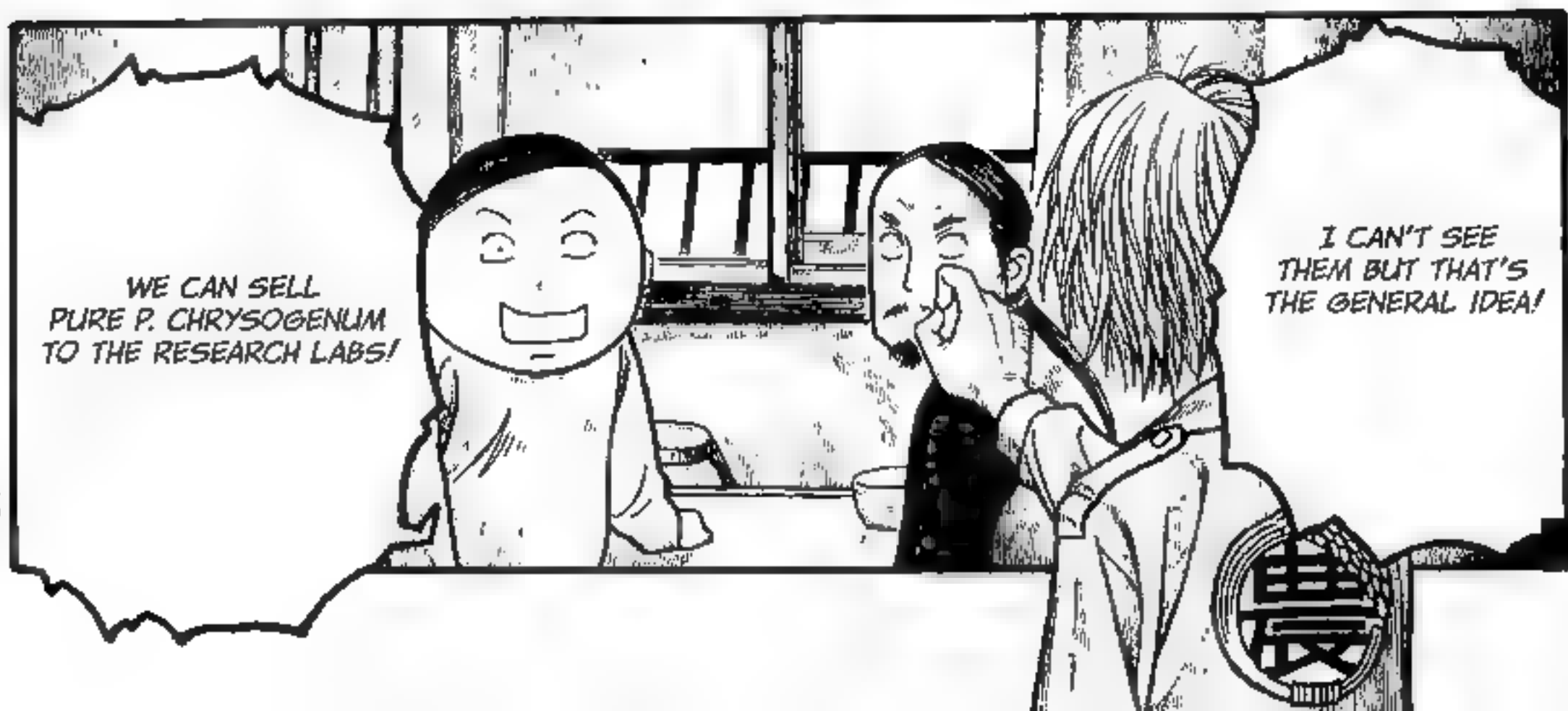
THAT'S IT,
PENICILLIN!



IS IT ENOUGH
FOR ME TO JUST
CATCH THEM ONE
BY ONE AND PUT
THEM IN A
PETRI DISH?

I'M NOT
REALLY SURE...


*P. CHRYSO-
GENUM* and
other friends
in the
penicillium
genus
- OVER 200
STRAINS HAVE
BEEN
DISCOVERED
SO FAR



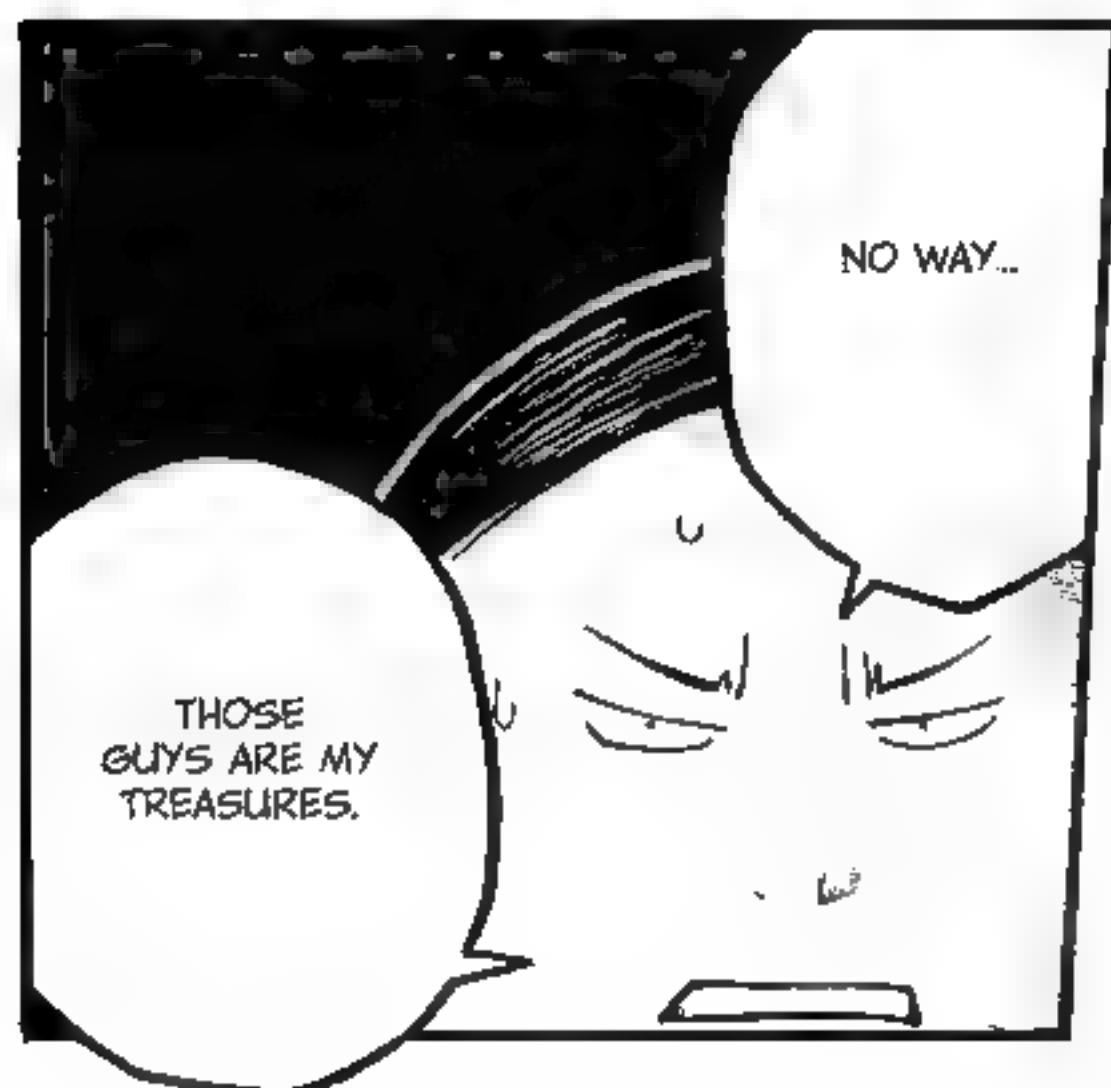
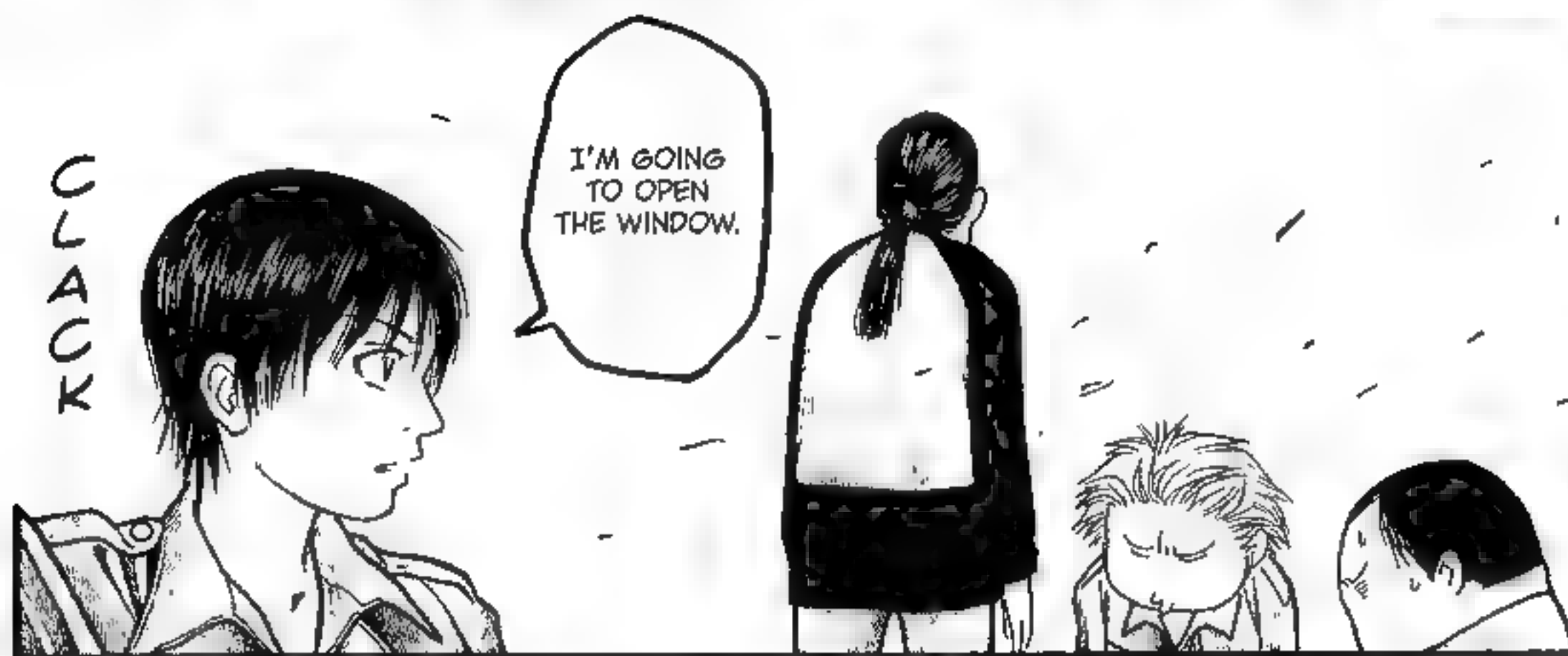
WE CAN SELL
PURE *P. CHRYSOGENUM*
TO THE RESEARCH LABS!


I CAN'T SEE
THEM BUT THAT'S
THE GENERAL IDEA!



A. ORYZAE
- THE IMPORTANT
THING IS,
MICROBES ARE
EVERYWHERE.







BUT IT'S
STILL MONEY!
WE NEED TO
GET MONEY!

WE'RE NOT
IN THE MIDDLE
OF A "BUG BUBBLE".
EVEN IF WE SELL
THEM THEY WON'T
FETCH MUCH MONEY.

WE HAVE
NO CHOICE!
WE CAN'T
JUST DO
NOTHING!



THEY'RE
JUST
CATER-
PILLARS!

AND THEY'RE
ALL DEAD!




HOW
ABOUT YOU?
YOU HAD
THOSE YOUNG
SILKWORMS,
RIGHT?

OVER MY
DEAD BODY!



YOU MEAN
THESE?
THESE
SILKWORMS
YOU GAVE
ME?

IF YOU
CAN SELL
THE SILK
FROM THEM...



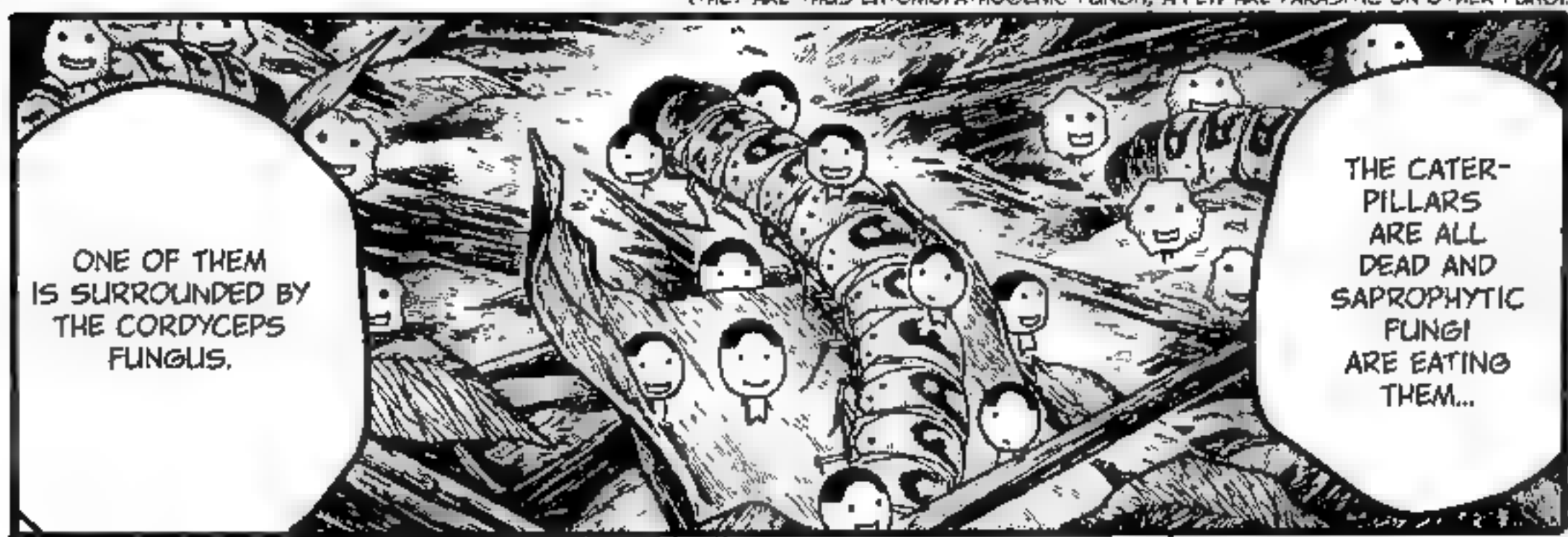
LET'S PULL A
KATSUMI-SAYURI
AND THINK OF
SOME WAY TO
EARN MONEY.

WHAT SHALL
WE DO?
WE'RE CORNERED
ON ALL SIDES!

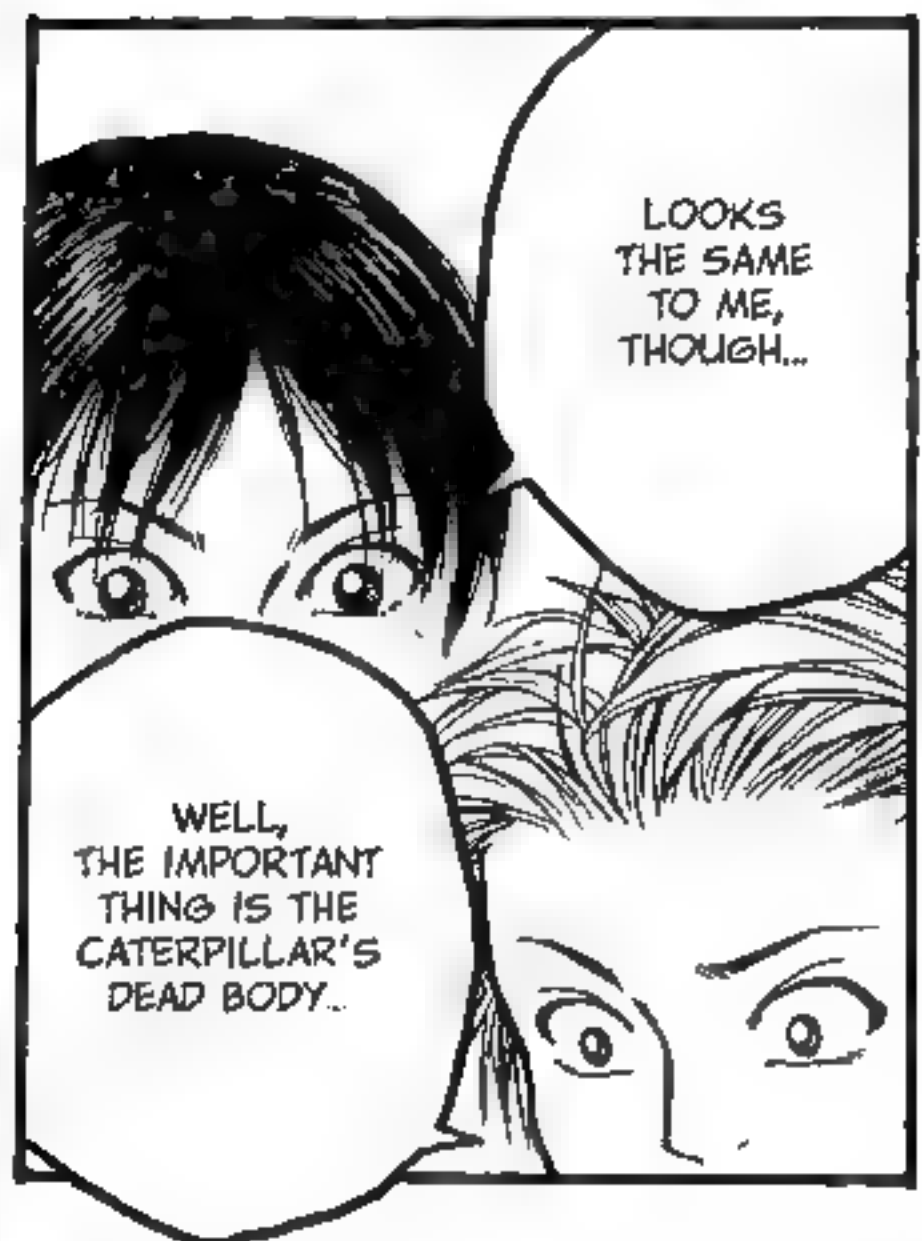

KATSUMI-SAYURI
- KANSAI ARTISTES
WHO ARE VERY
GOOD AT
RUNNING
SIDE-LINE
BUSINESSES.



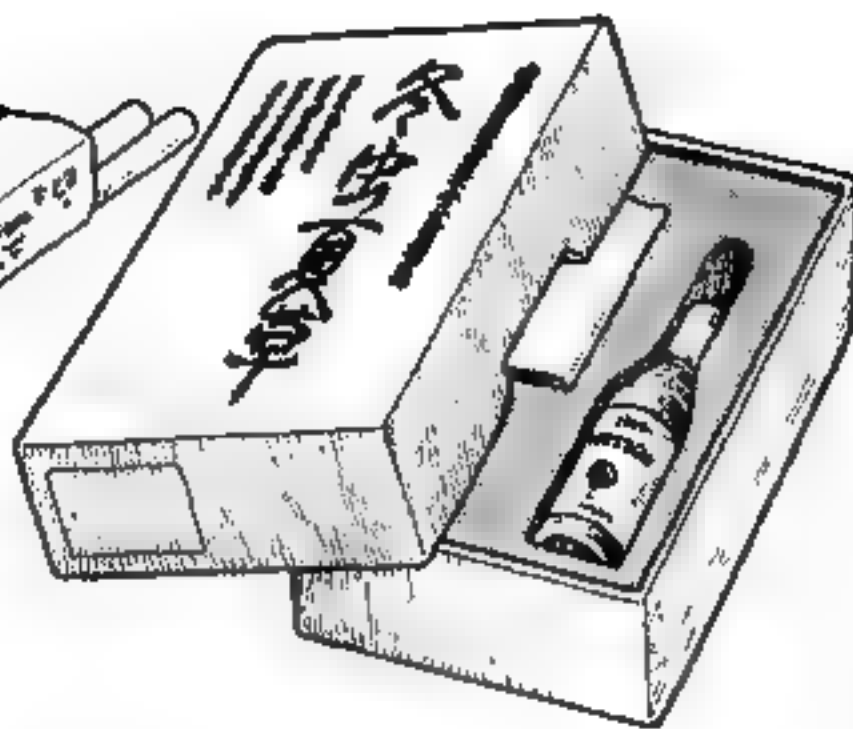
CORDYCEPS IS A GENUS OF ASCOMYCETE FUNGI THAT INCLUDES ABOUT 400 DESCRIBED SPECIES. ALL CORDYCEPS SPECIES ARE ENDOPARASITIC, MAINLY ON INSECTS AND OTHER ARTHROPODS (THEY ARE THUS ENTOMOPATHOGENIC FUNGI), A FEW ARE PARASITIC ON OTHER FUNGI.



C. SINENSIS
- A CATERPILLAR FUNGUS. THEY LIVE IN GHOST MOTH CATERPILLARS. THEY ARE CALLED "WINTER WORM, SUMMER GRASS" IN CHINA. (*THIS IS A LITERAL TRANSLATION, AND IT'S ALSO THE NAME USED IN JAPANESE) THE MEANING BEHIND THE NAME IS THAT IN WINTER, WHEN THE CATERPILLAR HIBERNATES, THE FUNGUS ENGULFS THE CATERPILLAR, EATING IT AND LEAVING BEHIND A WORM-SHAPED PLANT-LIKE THING.



SHE SAID
A REALLY TINY
BOTTLE COSTS
20,000 YEN!



SHE WAS
ALWAYS
ORDERING
THIS STUFF
BY MAIL.

IT'S REALLY
HARD TO FIND
A WILD SPECIMEN
SO THEY'RE REALLY
EXPENSIVE,
I HEARD

SHE'S WEARING
IT'S A GIRL'S
SHOES.

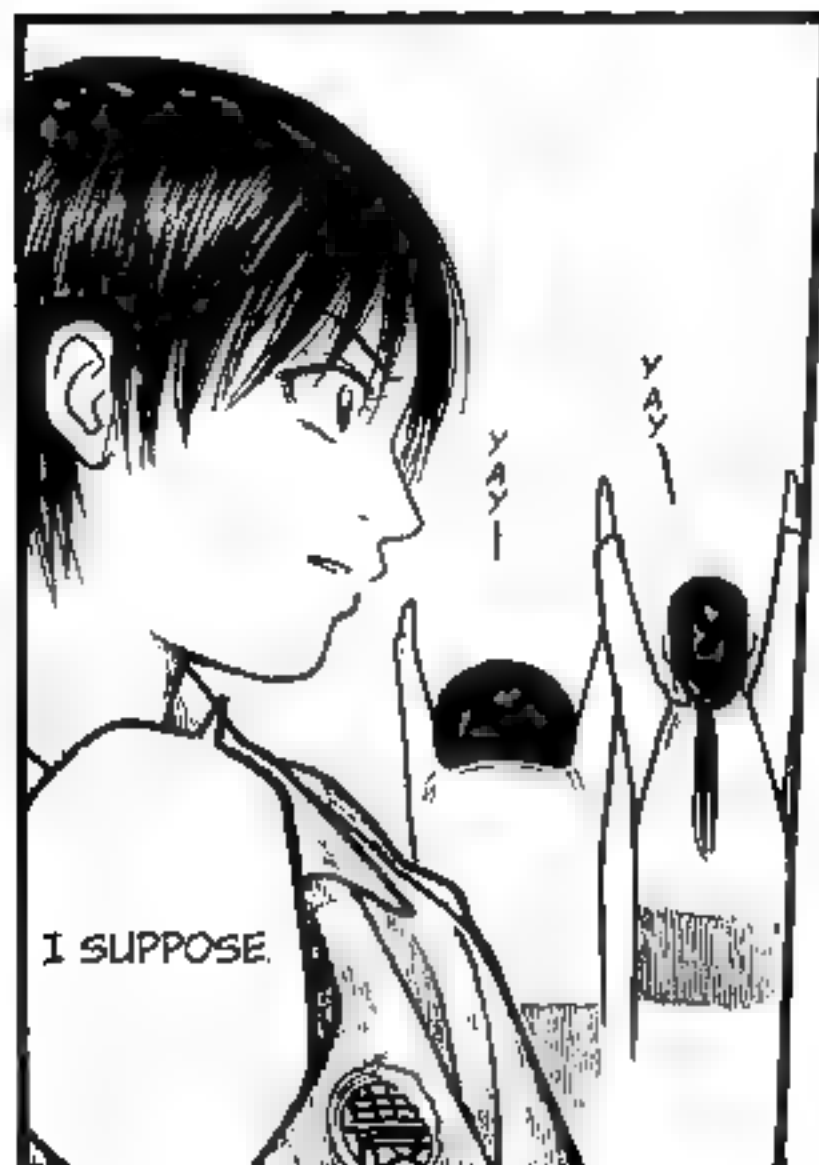
WHY DON'T YOU
CULTIVATE THIS
AND SELL IT
TO A CHINESE
MEDICAL SHOP?

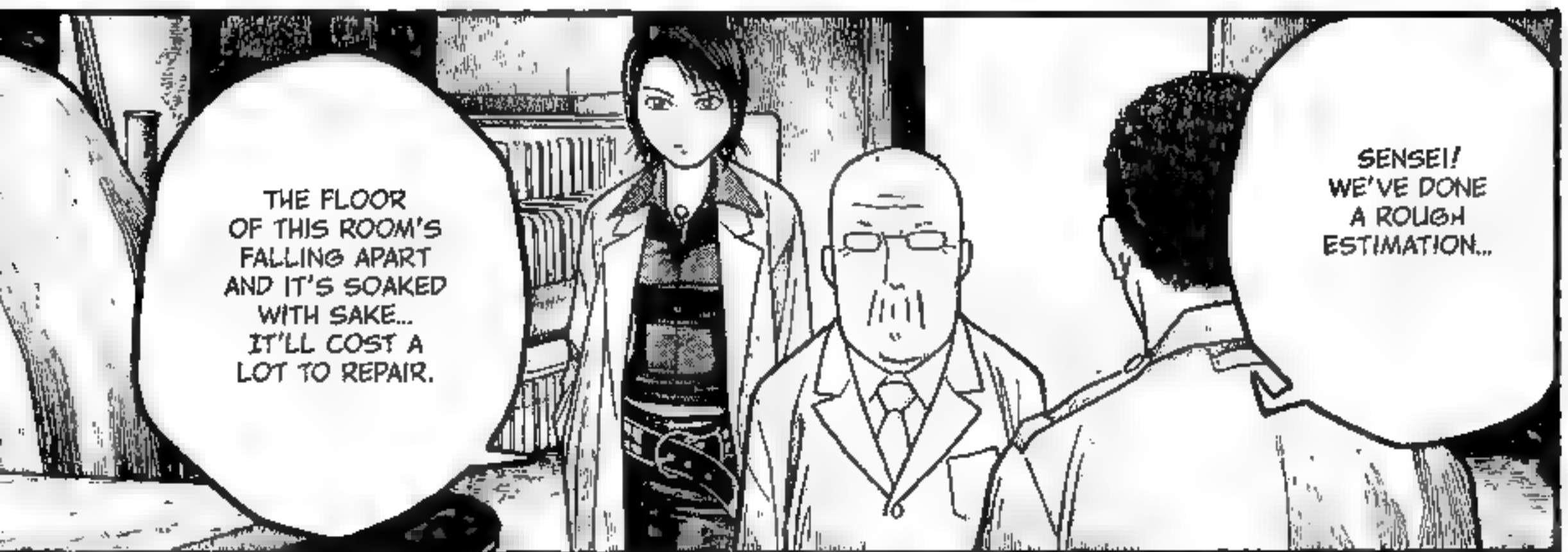
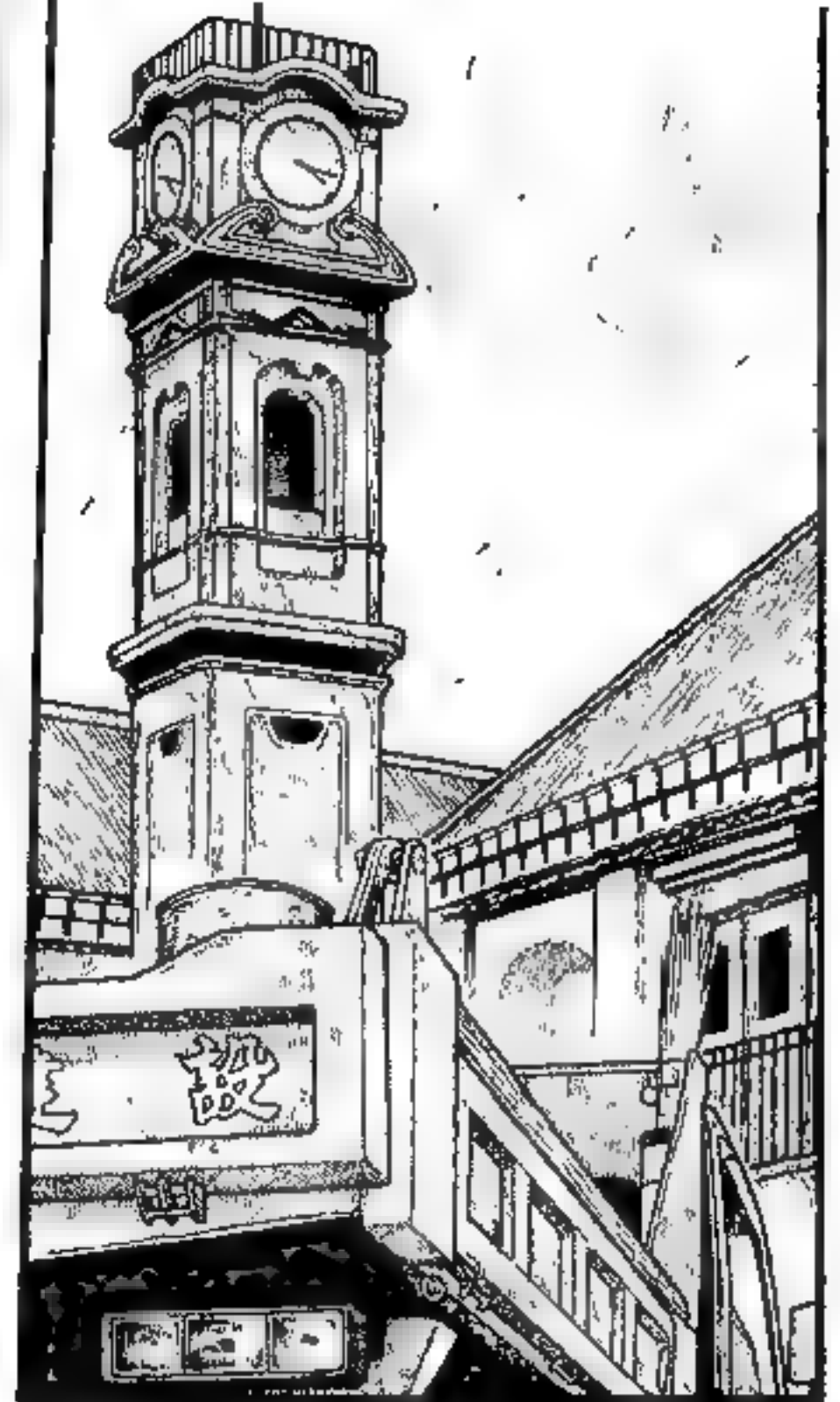
DO YOU MEAN
THE "SECRET
MEDICINE FOR
LONGEVITY"
FROM CHINA?

CORDYCEPS...

IT'S NOW
BEING USED
IN THINGS
LIKE WHITENING
COSMETICS,
IT SEEMS...

THE THOUGHT
OF PUTTING
LIVE FUNGI
THAT EAT
CATERPILLARS
ON YOUR FACE
IS INCREDIBLE,
THOUGH...





— HIOCHI
BACTERIA
IT LOVES
SAKE.
IN THE
PREVIOUS
CHAPTER
IT CAUSED
QUITE
A STR.



MICRO-
BES
ARE MICRO-
BES
BUT MOULD
MAKES
UP A
LARGE PROP-
ORTION.



S. CEREVISIAE
- YEAST
IT TAUGHT
HUMANS HOW
TO FERMENT



示板

NO,
THERE ARE
STILL SOME
TEST SAMPLES
I WANT TO
PREPARE.

HASEGAWA-KUN,
ARE YOU GOING
BACK YET?



カネコ

I DIDN'T
KNOW THAT
UNIVERSITY
PROFESSORS
COMMITTED TO
SCHOOL IN
CARS WITH
DARKENED
WINDOWS.

LET
ME TAKE
YOUR BAG,
SENSEI.

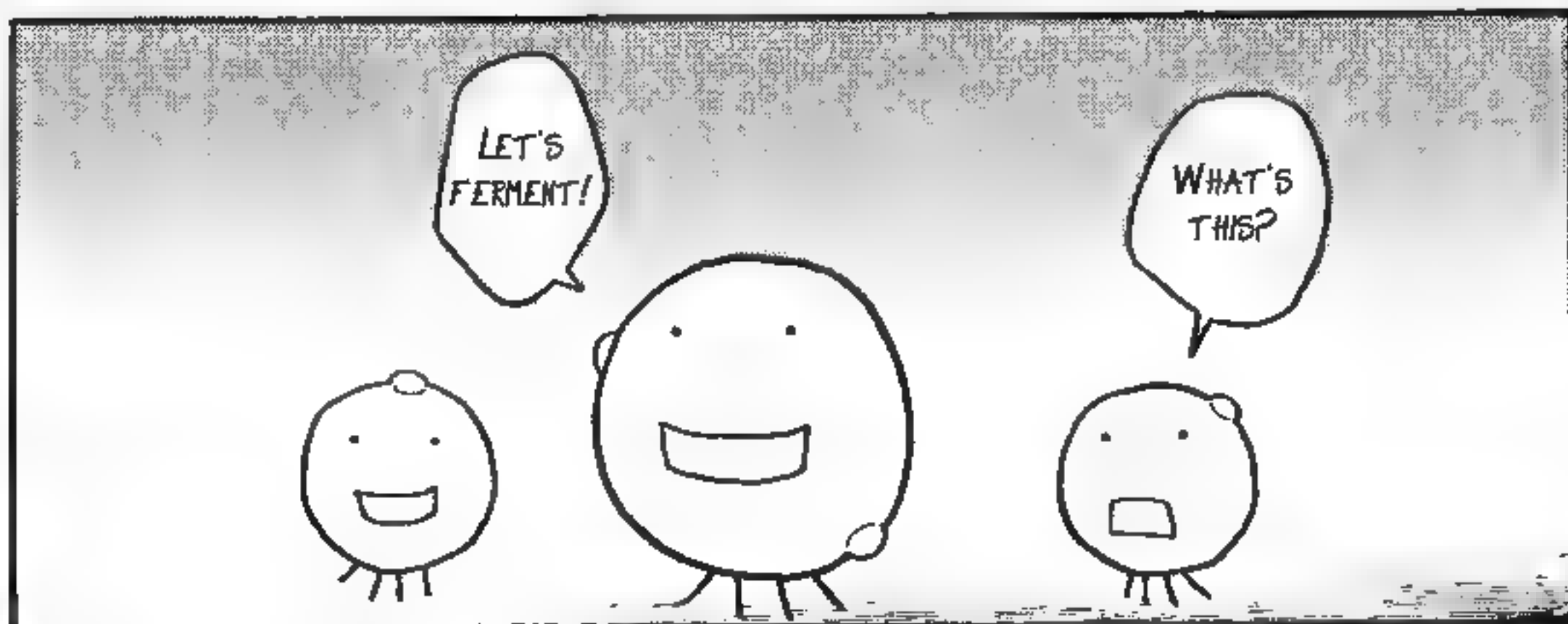
WE HAVE
RESERVED
A SPECIAL SEAT
FOR YOU TODAY,
SENSEI



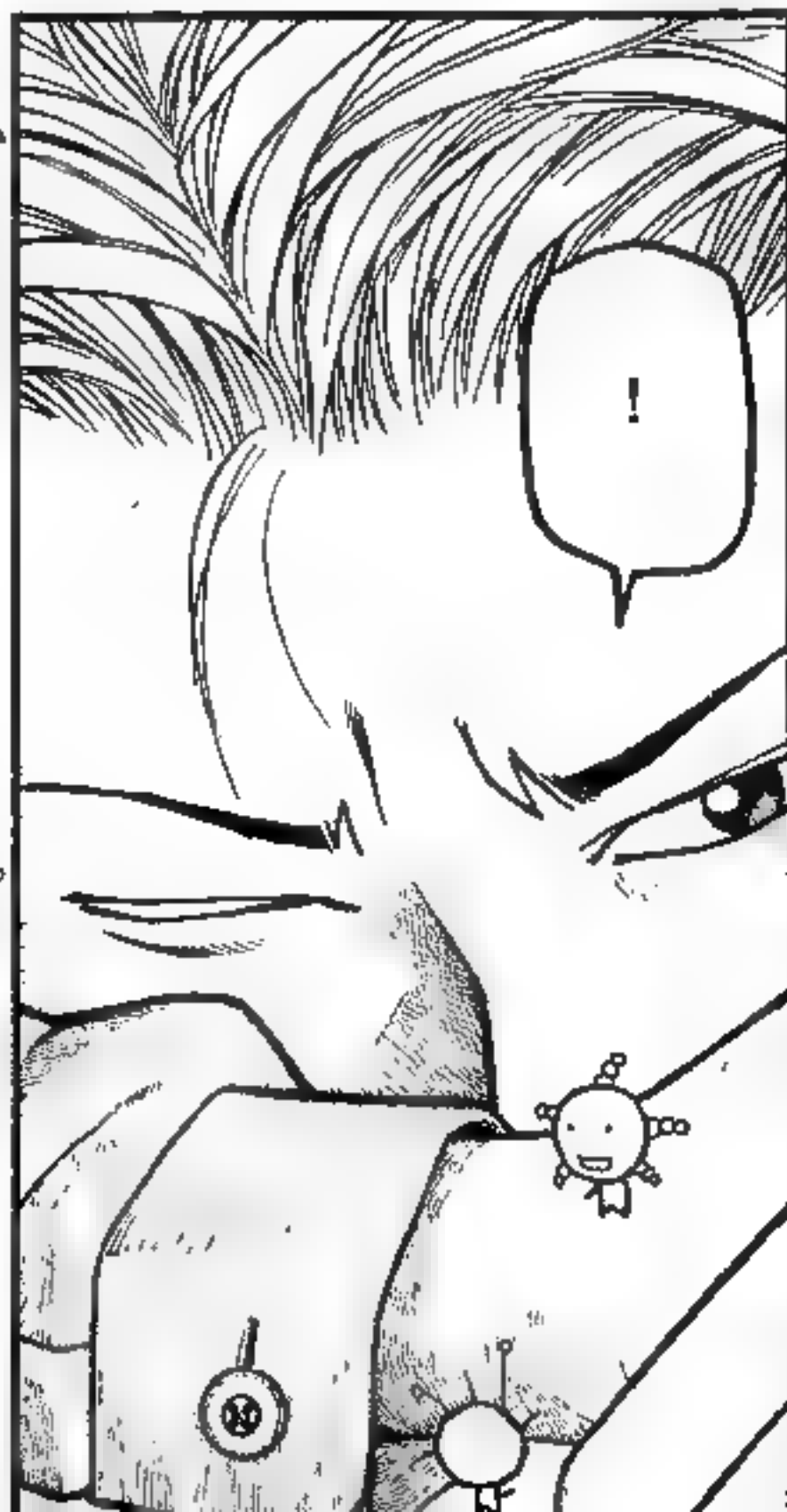
SAWAKI TADAYASU
- PROTAGONIST
THE SON OF A
YEAST-STARTER
PRODUCER.
ABLE TO SEE
MICROBES.
THE REASONS
FOR THIS ARE
UNCLEAR(?).



S. CEREVISIAE
- YEAST
THE BOLS
ON ITS FACE
ARE THE MARKS
OF ITS FAMILY.

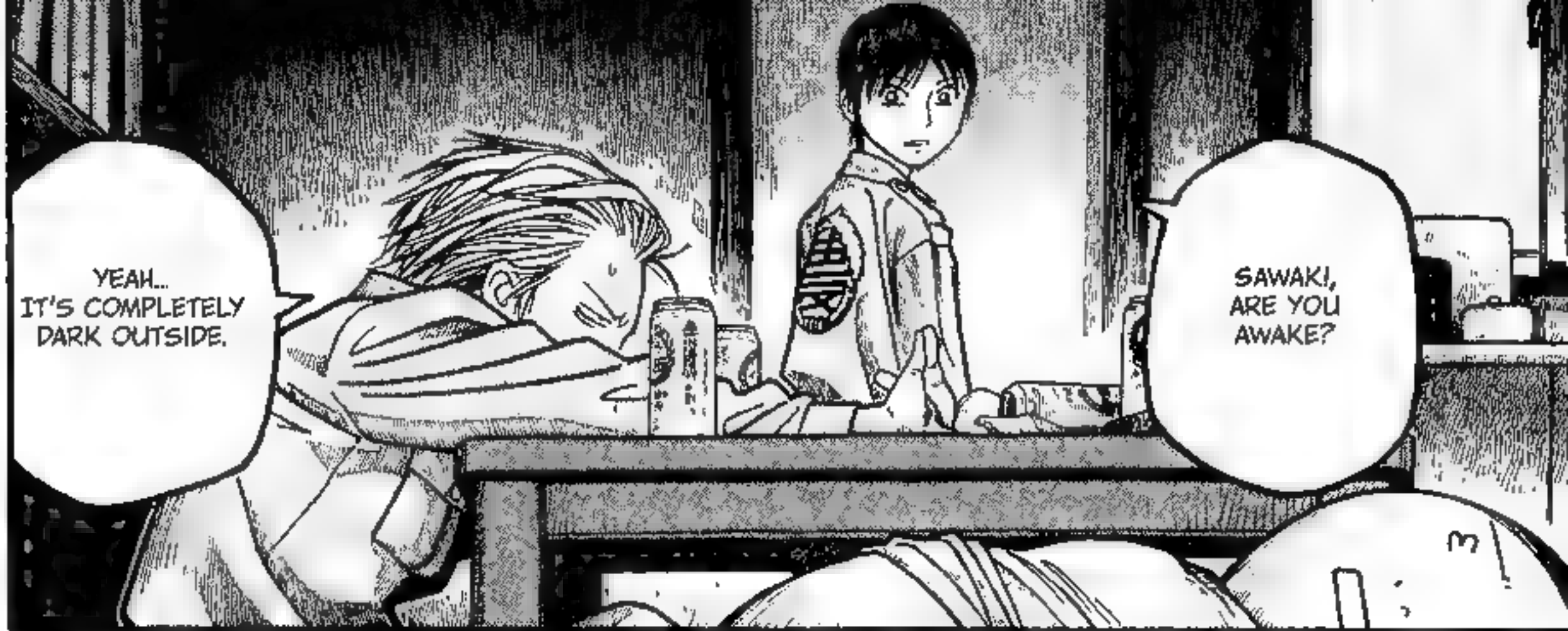


YURIKI KEI
- CHILDHOOD
FRIEND
OF SAWAKI'S.
THE SON OF A
SAKE BREWER.
HATES HIOCHI
TO DEATH.



A. ORYZAE
- ALSO KNOWN
AS YELLOW
YEAST-STARTER.





YEAH...
IT'S COMPLETELY
DARK OUTSIDE.

SAWAKI,
ARE YOU
AWAKE?



WELL,
I THOUGHT
SINCE
EVERYONE'S
ASLEEP...

I'LL BE
BACK SOON.



THOUGH
I'M NOT SURE
IF HE'S STILL
THERE...

I'M GOING
OVER TO
ITSUKI'S LAB
FOR A WHILE.



BUT THAT
CAN WAIT TILL
TOMORROW.
RIGHT?

OH YEAH...
WE LEFT
OUR BAGS
THERE...



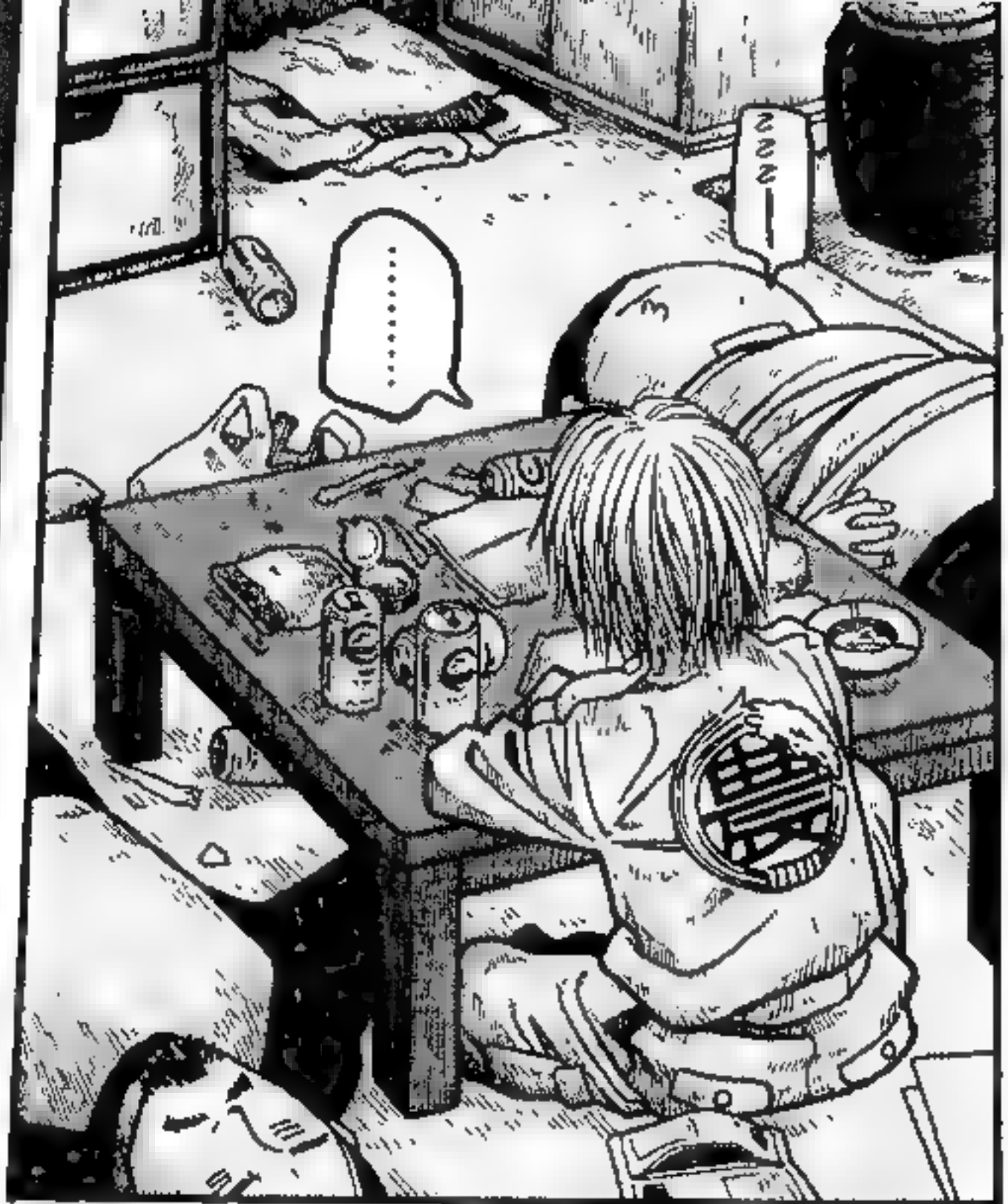
B
A
N
G



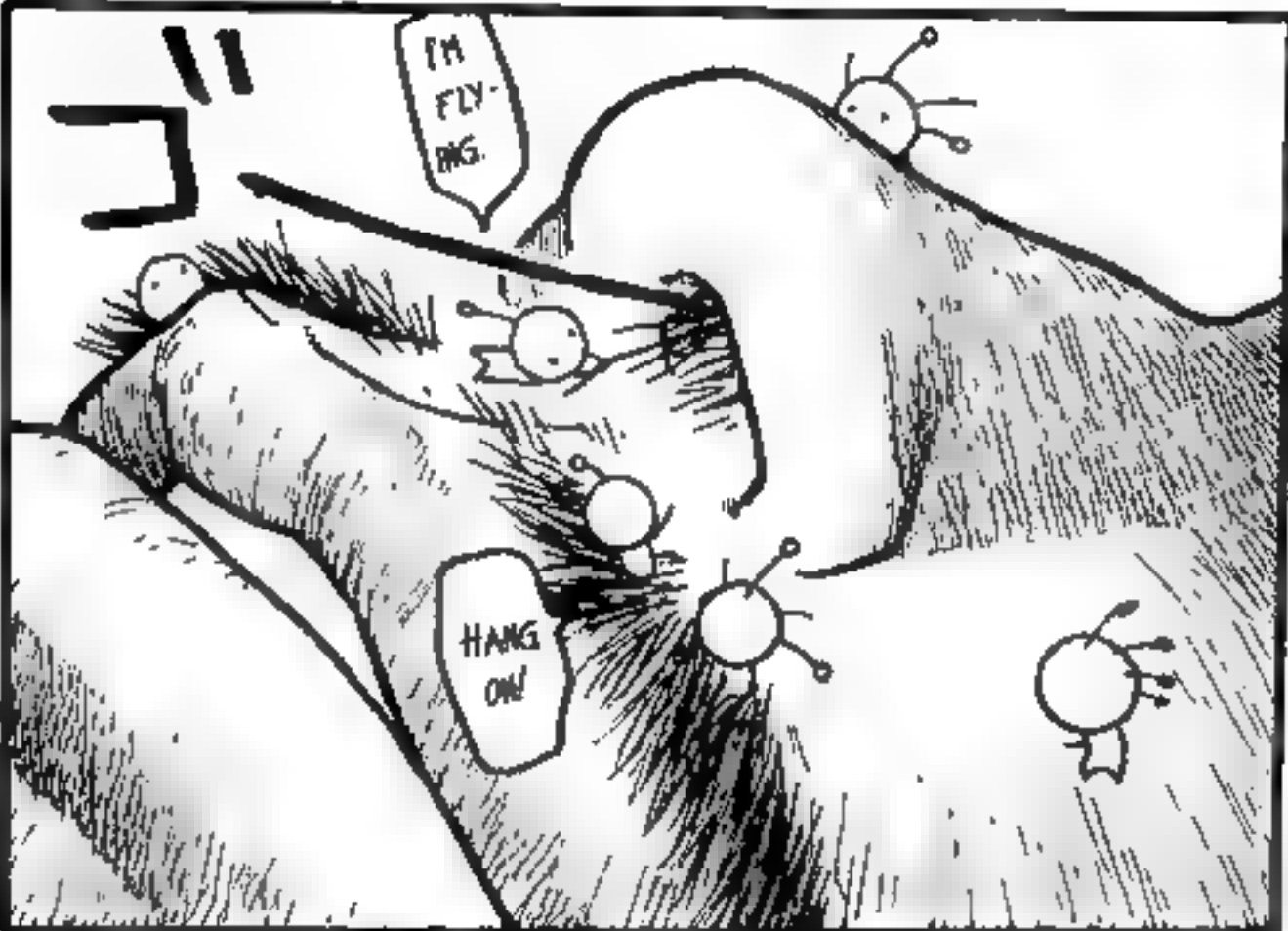
A. NIGER
- PRODUCER OF CITRIC ACID



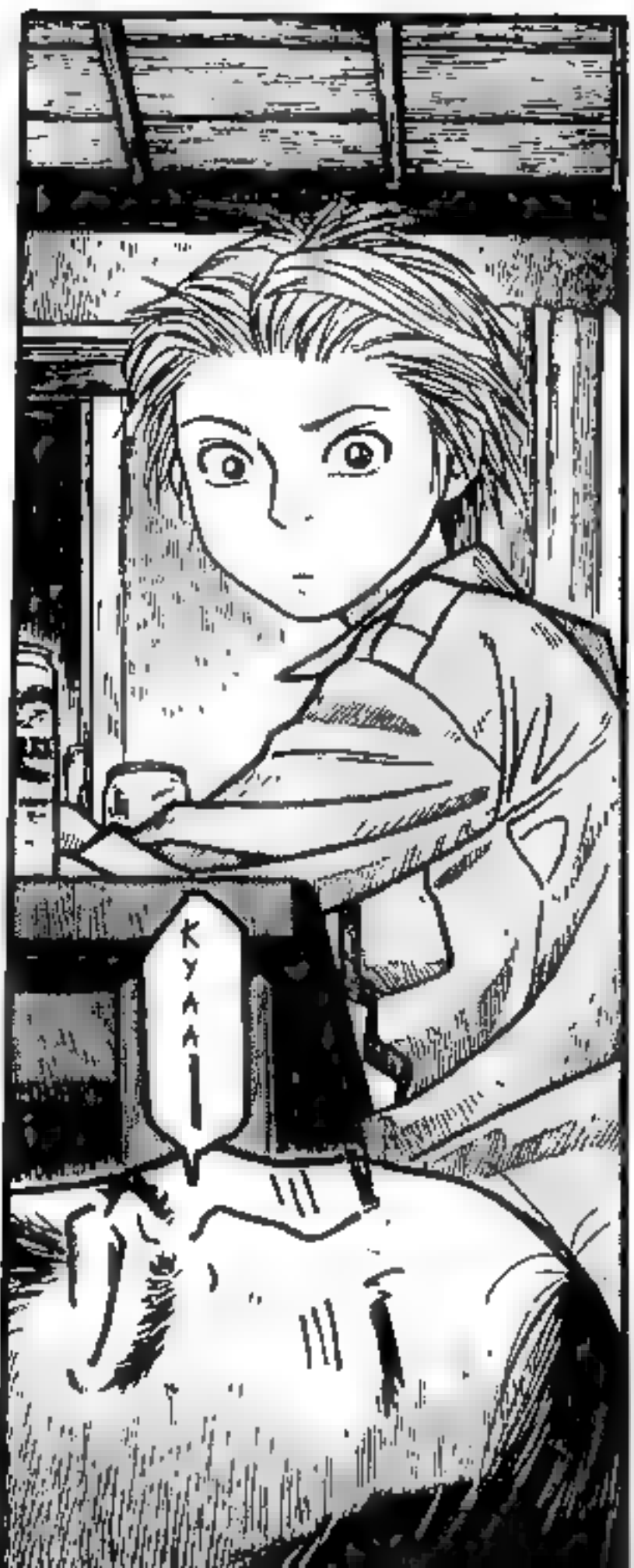
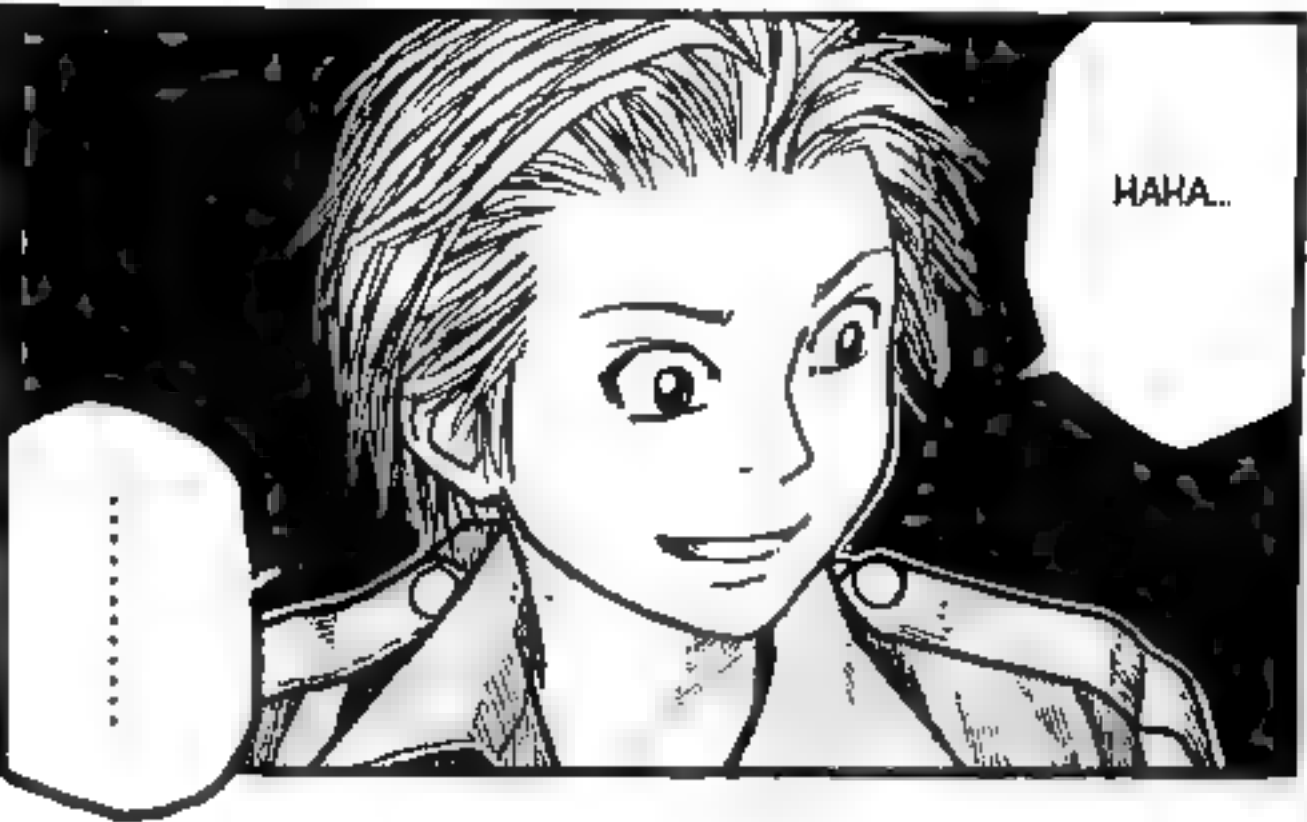
P. CHRYSOGENUM
- THE BASIS OF PENICILLIN

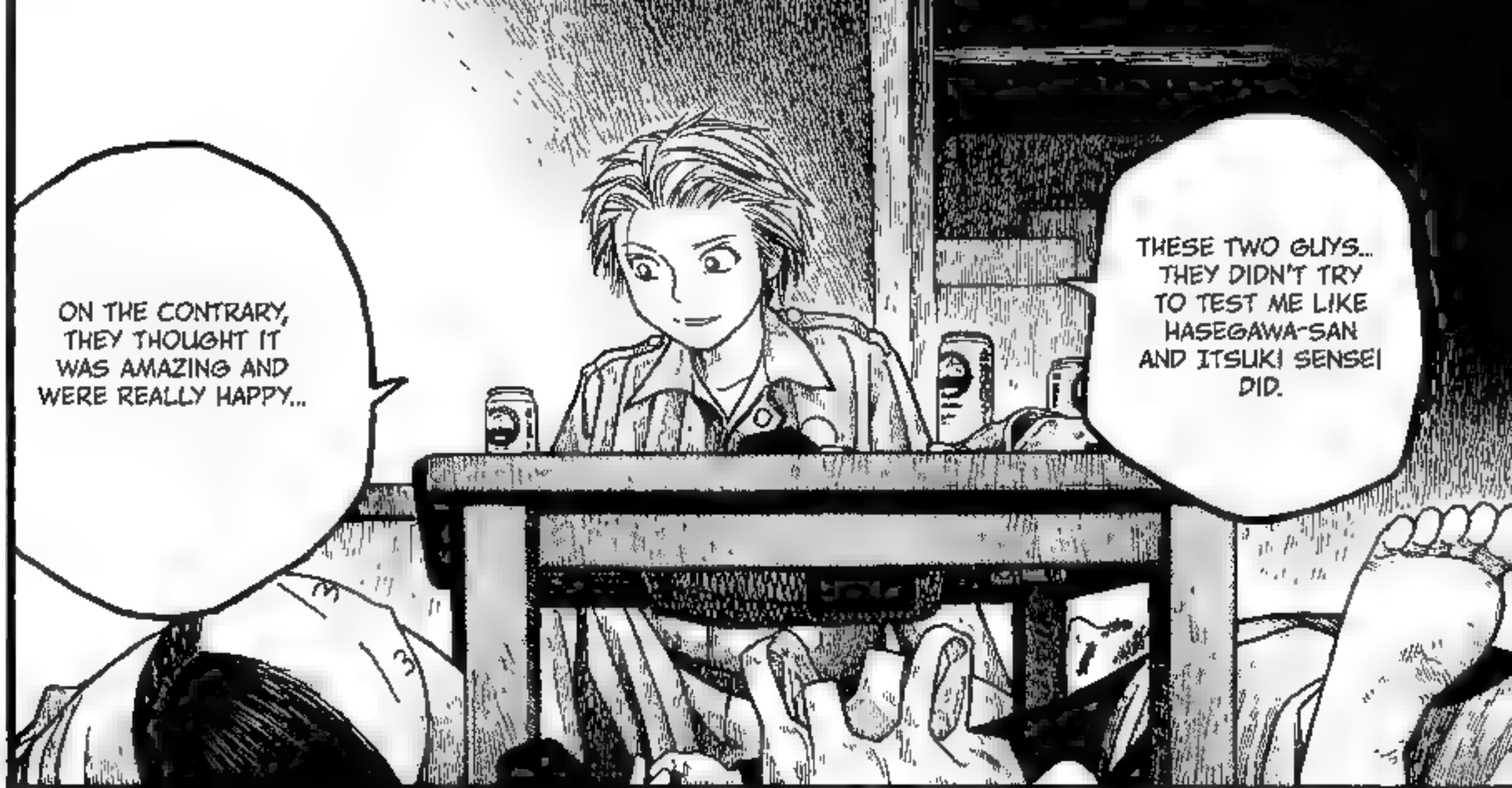


M. MUCEDO
- IT HAS A LOT OF FRIENDS WHO HAVE PRACTICAL APPLICATIONS



R. JAVANICUS
- PARTICIPATES IN THE BREWING OF ALCOHOL IN CHINA





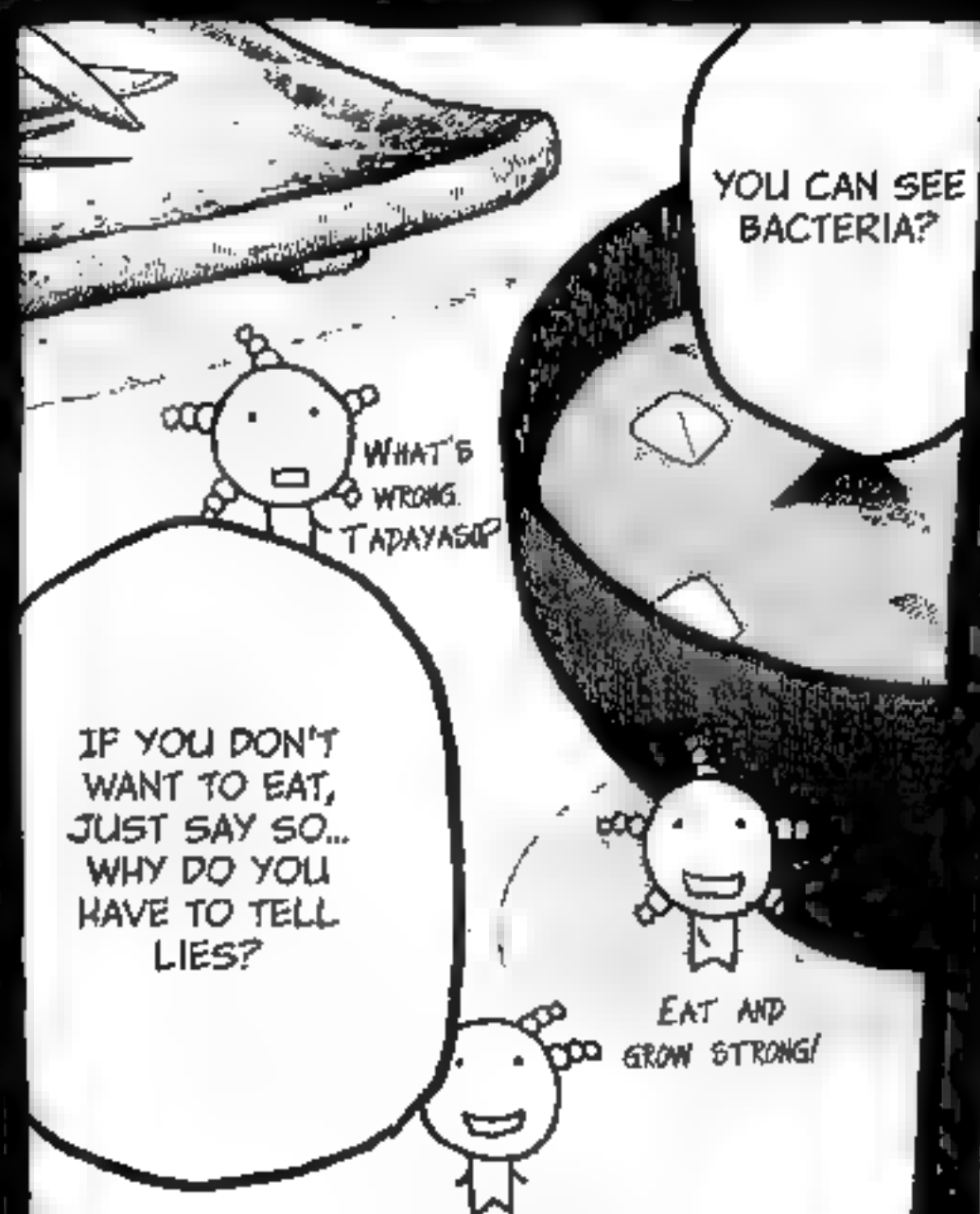
ON THE CONTRARY,
THEY THOUGHT IT
WAS AMAZING AND
WERE REALLY HAPPY...

THESE TWO GUYS...
THEY DIDN'T TRY
TO TEST ME LIKE
HASEGAWA-SAN
AND ITSUKI SENSEI
DID.



TADAYASU SAYS
HE CAN SEE THINGS
THAT AREN'T THERE...
IT'S DISGUSTING.

SENSEI,
SAWAKI-KUN
IS STRANGE.



YOU CAN SEE
BACTERIA?

IF YOU DON'T
WANT TO EAT,
JUST SAY SO...
WHY DO YOU
HAVE TO TELL
LIES?

EAT AND
GROW STRONG!



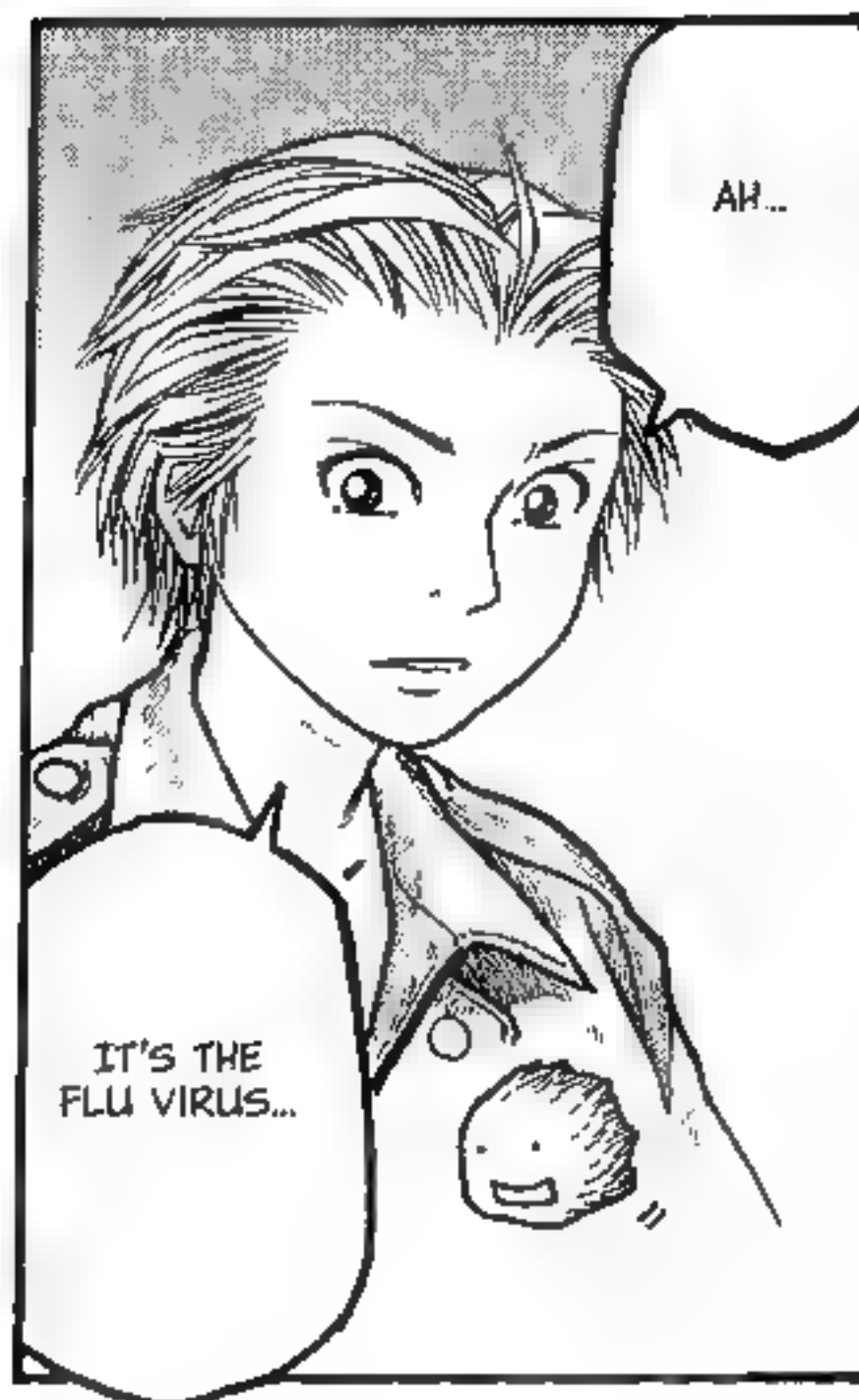
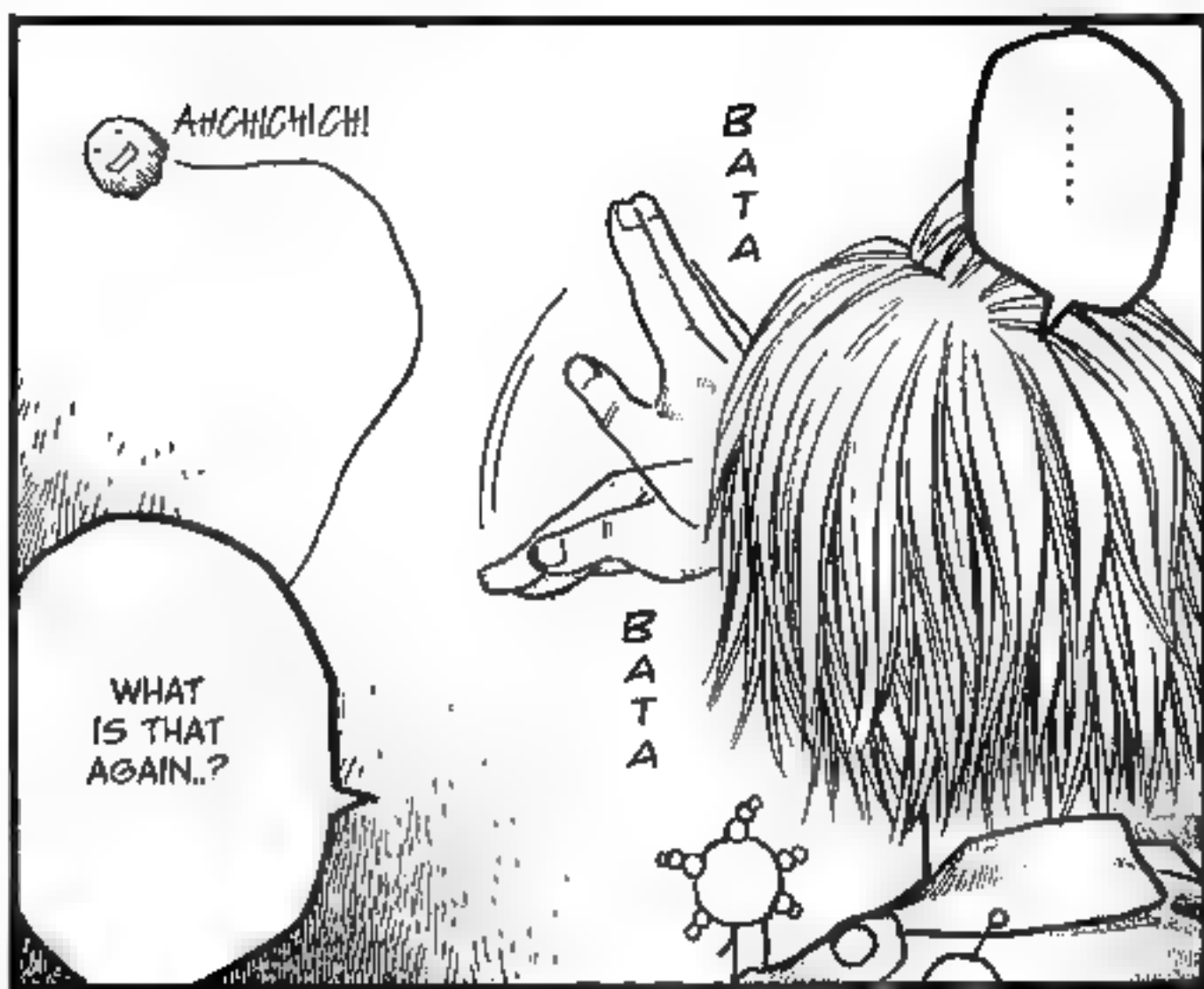
THE SAWAKI
FAMILY'S
TADAYASU
IS A BIT
STRANGE.

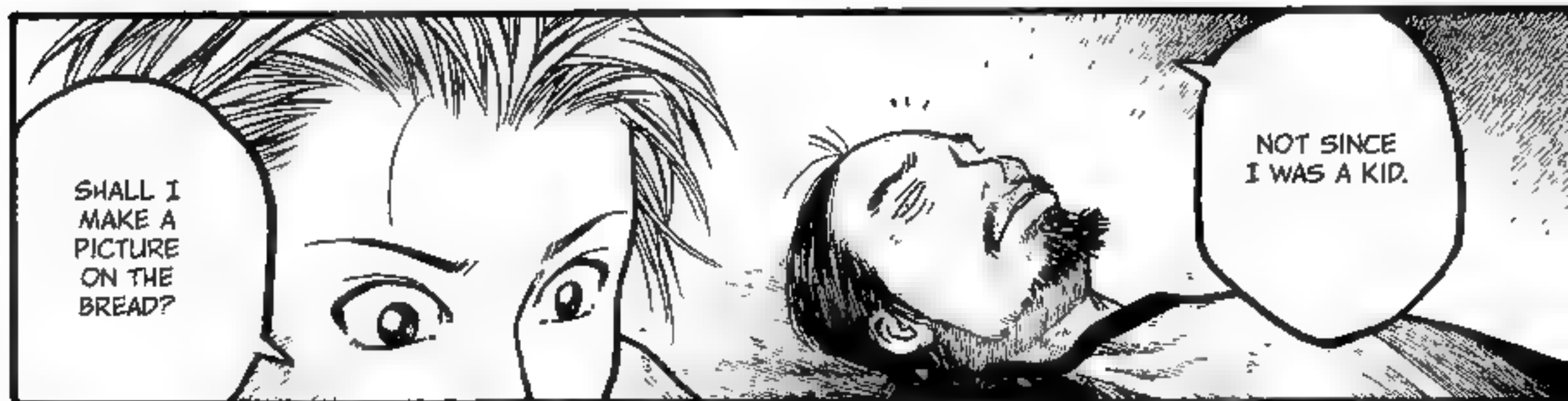
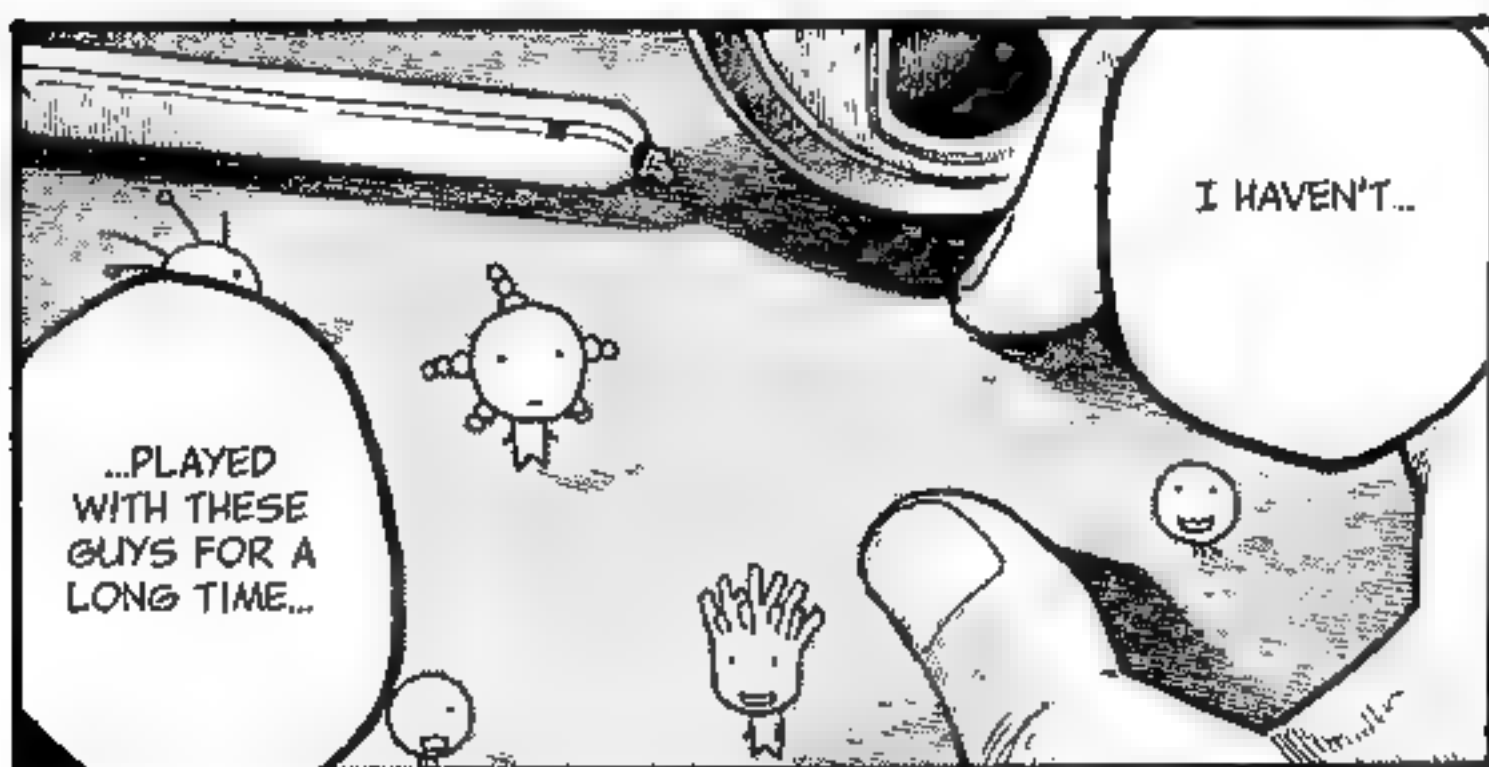
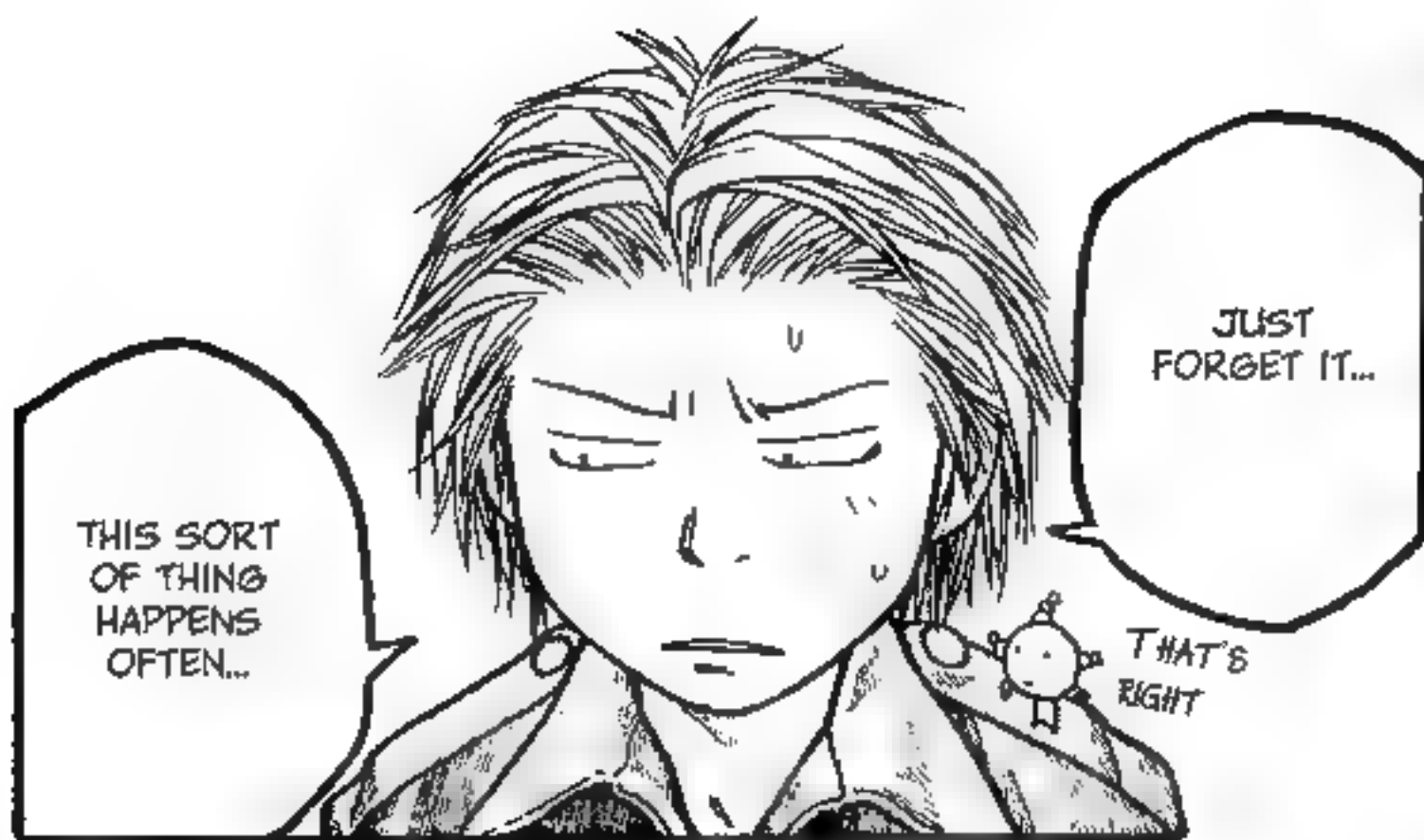
NAH...
MAKING UP STORIES
IS SOMETHING KIDS
DO ALL THE TIME.

A. SOJAE
- A GROWN-UP
WHO TALKS
ABOUT UMAMI.



RHINOVIRUS
- DISTINCT VE
FEATURES ARE
A SLIGHT
FEVER OF 37°
AND A RUNNY
NOSE.
IT HAS OVER
100 RELATIVES.







MISATO KAORU
- SECOND YEAR
A POOR STUDENT,
AS YOU CAN SEE
HE LIKES SAKE
BUT HIS SECRET
BREW FAILED
POSSIBLY BECAUSE
OF HIS DIRTY
ROOM FILLED
WITH MOULD?



GOOD
MORNING!

AH,
...



.....



KAWAHAMA TAKUMA
- SECOND YEAR
HE HANGS
OUT WITH MISATO
IT SEEMS HE HAS
DIFFERENT HABITS
FROM MISATO
HE SEEMS TO HAVE
EXTREME TASTES.



EH?
WHAT
THINGS?

WAS I
SEEING
THINGS?



IT'S
TOO
BRIGHT...

HEY
KAWAHAMA,
WAKE UP!
LET'S GET
DINNER!

AH,
JUST LEAVE
THE FUTON
THERE.

CHOO-



POH-

WHAT
TIME IS IT?
I'M HUNGRY...

IN ANY CASE,
IT'S PITCH DARK...



KEI...
RIGHT?

ARE YOU
SAWAKI'S
FRIEND?

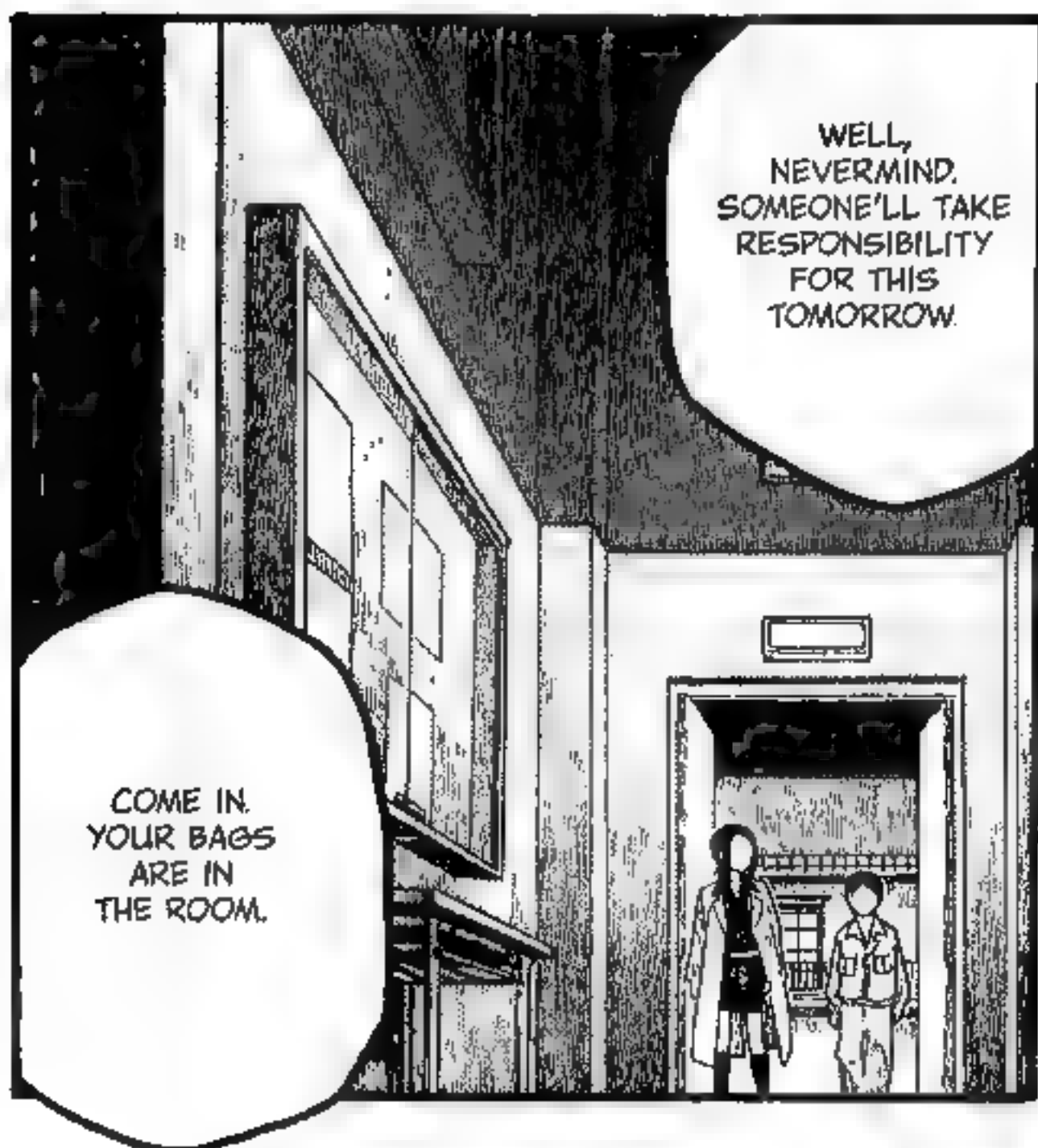


HASEGAWA-SAN...

WE LEFT
OUR BAGS
AT ITSUKI
SENSEI'S...



AH...



WELL,
NEVERMIND.
SOMEONE'LL TAKE
RESPONSIBILITY
FOR THIS
TOMORROW.

COME IN.
YOUR BAGS
ARE IN
THE ROOM.

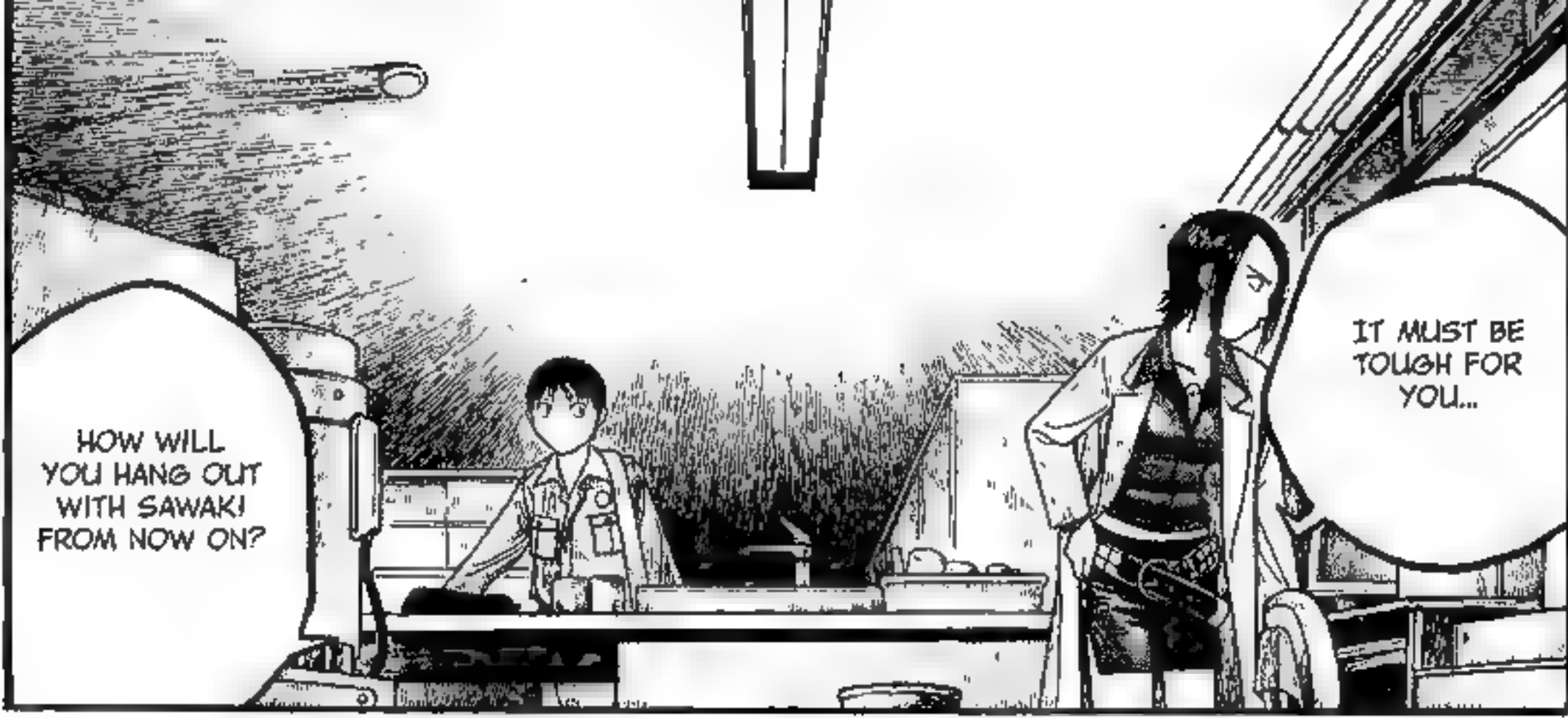


I THOUGHT
I LEFT YOU
GUYS IN
THE ROOM...
WHERE DID
YOU GO?

UM...
VARIOUS
THINGS
HAPPENED...



ITSUKI KEIZOU
- A PROFESSOR
AT AGRI-U
FROM NOW ON,
HE'LL BE
TELLING SAWAKI
AND FRIENDS
LOTS OF THINGS.



HOW WILL
YOU HANG OUT
WITH SAWAKI
FROM NOW ON?

IT MUST BE
TOUGH FOR
YOU...



HASEGAWA
HARUKA
- GRADUATE
STUDENT
IN AGRI-U
PROFESSOR
ITSUKI'S
ASSISTANT
WAS
EMBARRASSED
WHEN SAWAKI
POINTED OUT
HER ATHELETE'S
FOOT



THAT'S NOT
THE POINT

LET ME
GIVE YOU
SOME
FRIENDLY
ADVICE.



"HOW"?
BUT THERE
ISN'T ANY
PROBLEM...

WE'RE THE
GRANDSONS
OF A SAKE
BREWER AND
A MOYASHI SHOP..
WE'LL PROBABLY
BE FRIENDS
FOR LIFE.



TEM
- TRANSMISSION
ELECTRON
MICROSCOPE.



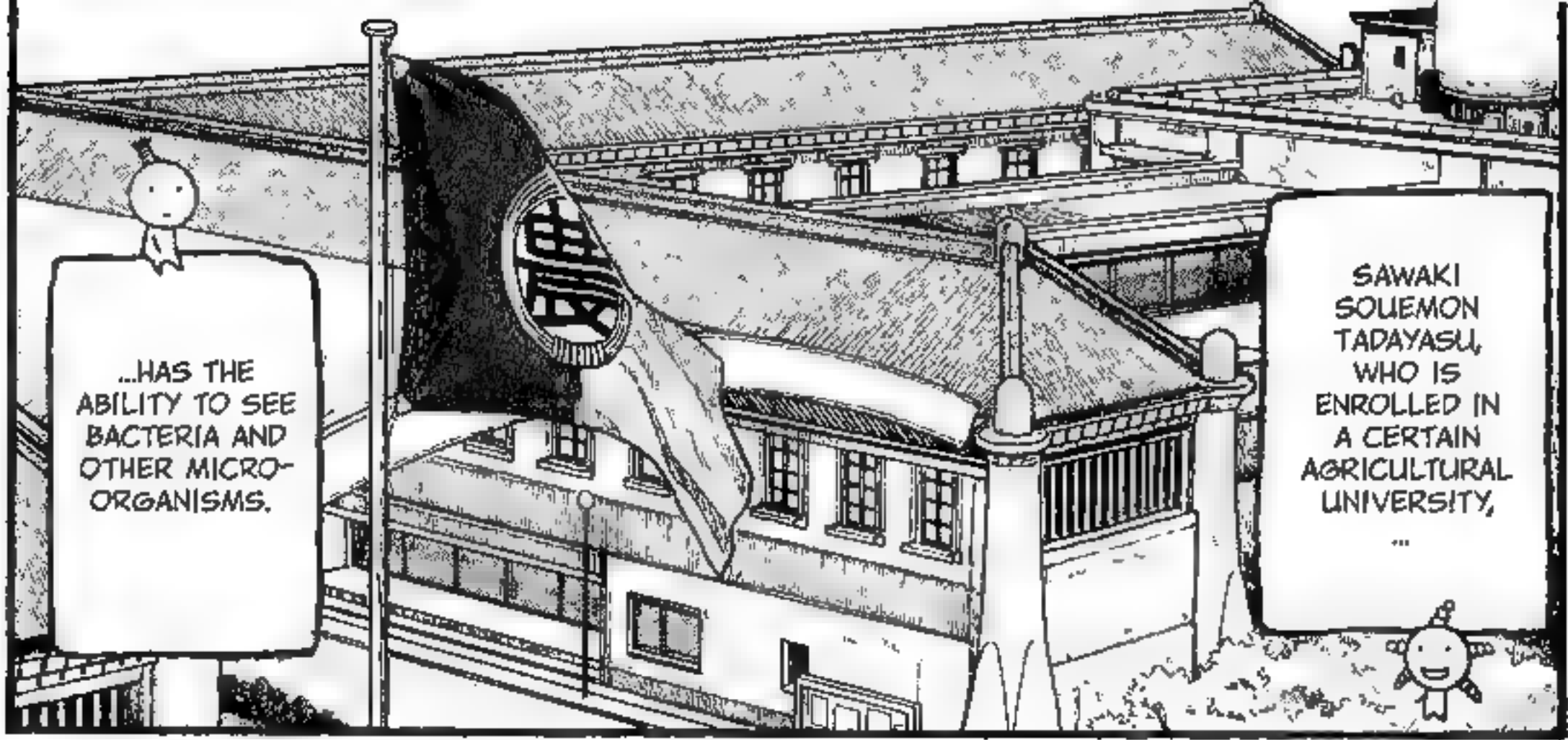
...WITH ALL THE
EQUIPMENT WE HAVE
IN AGRI-U'S TEM LAB,
HE'D BE WORTH 300
MILLION YEN.

IF WE WERE
TO COMPARE THAT
BOY'S ABILITY TO
SEE MICROBES...

NOTE: JUST OVER 3 MILLION USD.

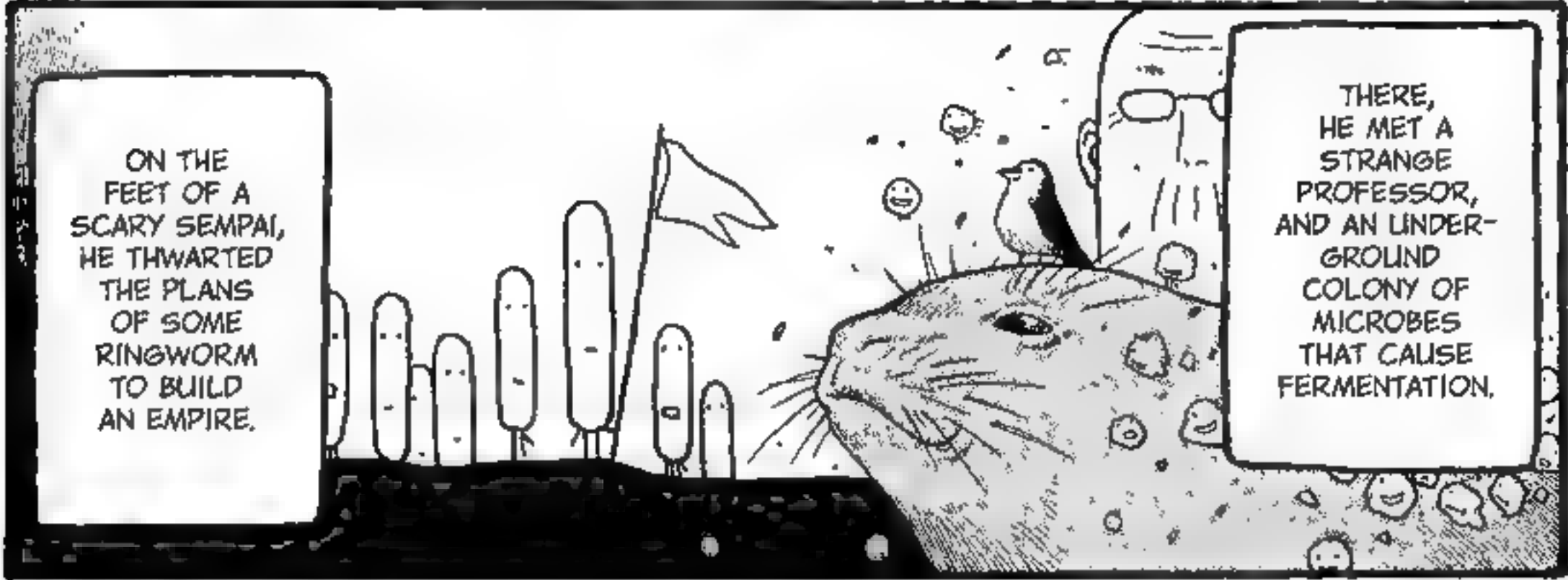


THIS
IS A
STORY
ABOUT
...



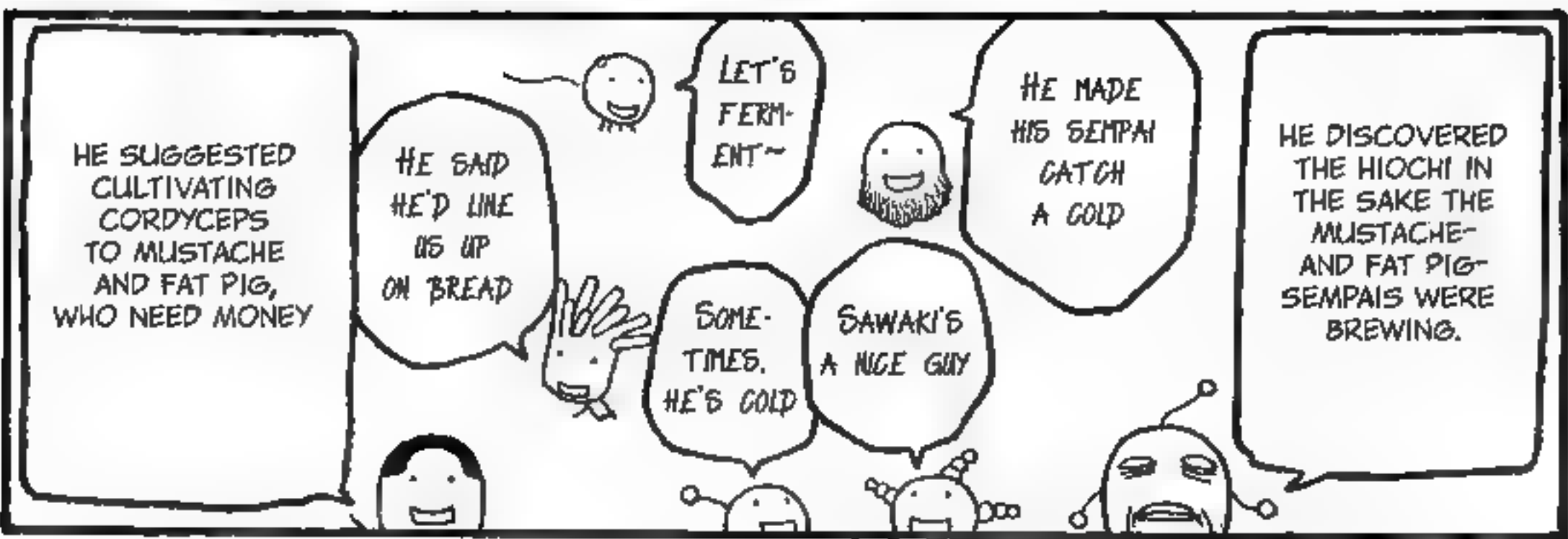
...HAS THE
ABILITY TO SEE
BACTERIA AND
OTHER MICRO-
ORGANISMS.

SAWAKI
SOUEMON
TADAYASU,
WHO IS
ENROLLED IN
A CERTAIN
AGRICULTURAL
UNIVERSITY,
...



ON THE
FEET OF A
SCARY SEMPai,
HE THWARTED
THE PLANS
OF SOME
RINGWORM
TO BUILD
AN EMPIRE.

THERE,
HE MET A
STRANGE
PROFESSOR,
AND AN UNDER-
GROUND
COLONY OF
MICROBES
THAT CAUSE
FERMENTATION.



HE SUGGESTED
CULTIVATING
CORDYCEPS
TO MUSTACHE
AND FAT PIG,
WHO NEED MONEY

HE SAID
HE'D LINE
US UP
ON BREAD

LET'S
FERM-
ENT~

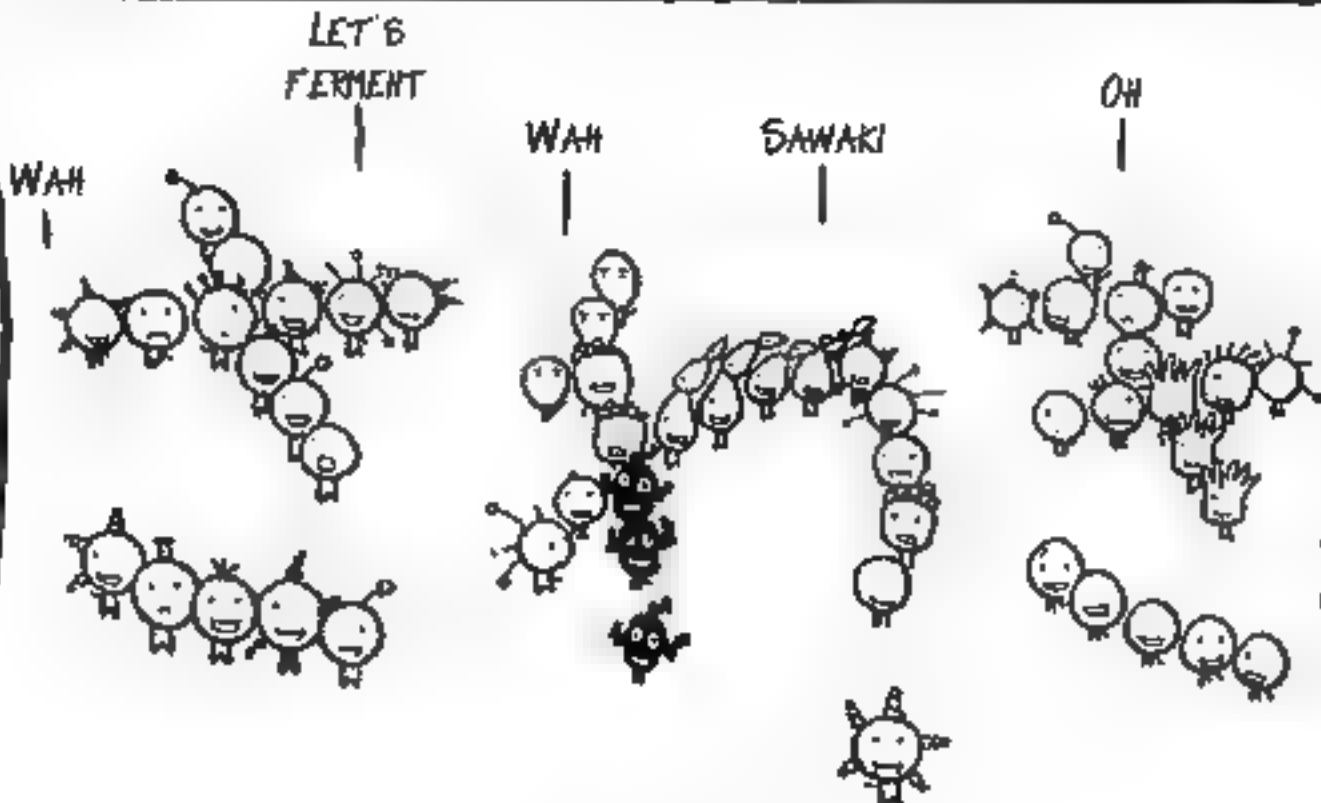
HE MADE
HIS SEMPai
CATCH
A GOLD

HE DISCOVERED
THE HIOCHI IN
THE SAKE THE
MUSTACHE-
AND FAT PIG-
SEMPais WERE
BREWING.

SOME-
TIMES,
HE'S GOLD

SAWAKI'S
A HUGE GUY

...ENDED A
LONG FIRST DAY
AT SCHOOL AND
WELCOMED
THE MORNING
OF THE SECOND
DAY.



AND SO,
SAWAKI AND
HIS FRIENDS
...

SA-WA-KI

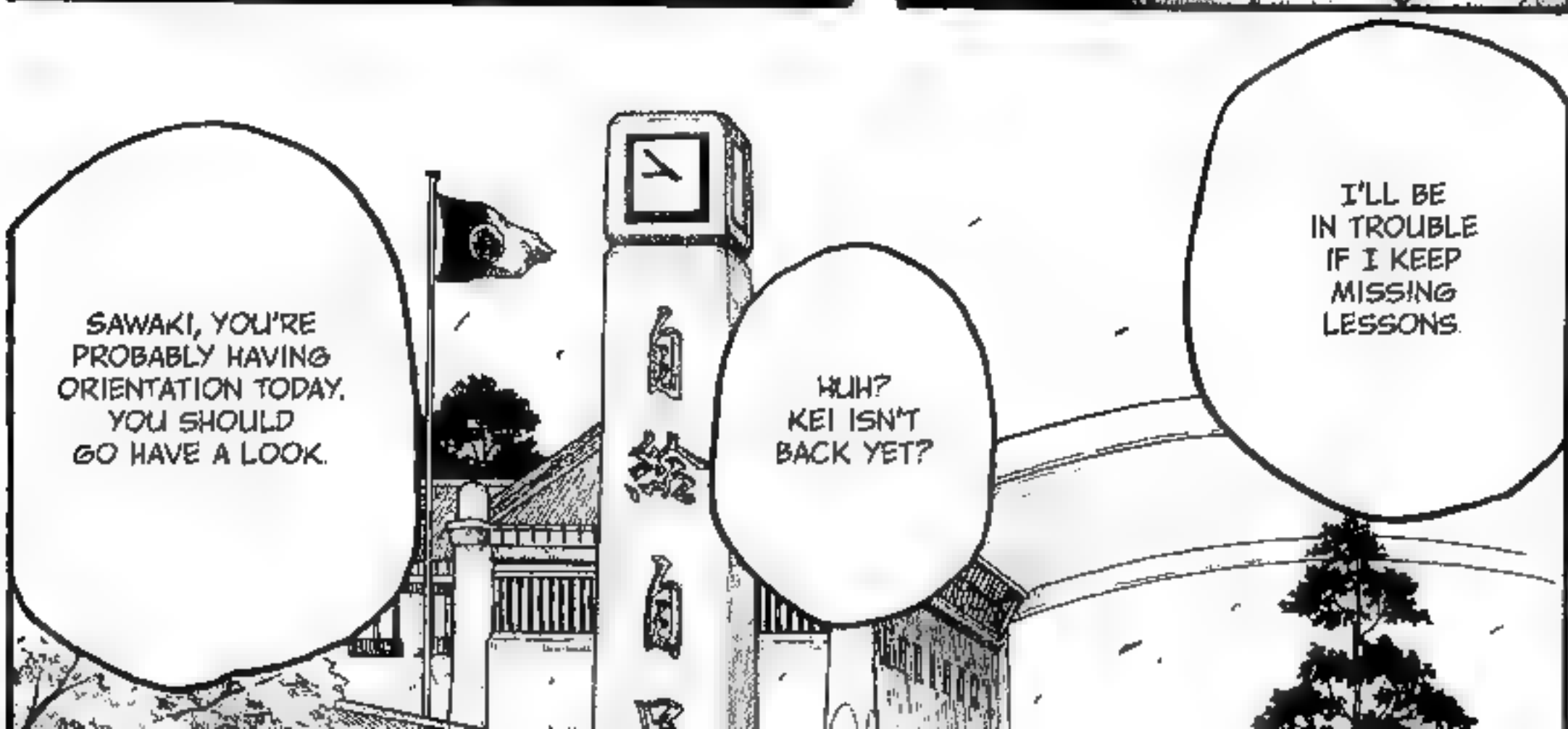


KUCHKAMI: PREVIOUSLY, JAPANESE PEOPLE MADE SAKE BY CHEWING GRANS AND SPITTING THEM OUT.



SAWAKI SOUEMON
TADAYASU
- PROTAGONIST.
FOR SOME
REASON,
IS ABLE TO
SEE MICROBES.
"SOUEMON"
IS HIS GUILD
NAME.

MISATO KAORU
- SECOND YEAR.
HE LOVES SAKE,
BUT THOUGH
HIS EXCUSE
WAS THAT
HE WAS MAKING
"KUCHIKAMI
SAKE",
RUMOUR HAS IT
THAT HE HAS
A FETISH FOR
BODILY FLUIDS...



KAWAHAMA
TAKUMA
- SECOND YEAR.
THE TRUTH IS,
HE USES EYE
PUTTY.
(IT'S A PASTE
THAT'S USED
TO CREATE
A DOUBLE
EYELID)
HIS LOVE
FOR BUGS
IS UNRAILED,
AND REQUIRES
NO REASON.



新世紀

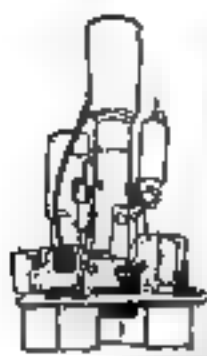


CHAPTER 6 - SECOND DAY

ARE YOU
SURE THIS
IS OK?
VEHICLES
AREN'T
SUPPOSED
TO COME
IN HERE,
RIGHT?

IT'S ALRIGHT,
I'M A PROFESSOR.





TEM

- TRANSMISSION ELECTRON MICROSCOPE. WORTH ABOUT 300 MILLION YEN.



YULIK KEI
- SAWAKI'S CHILDHOOD FRIEND AND GRANDSON OF A SAKE BREWER. HAS BAD MEMORIES OF HIOCHI BACTERIA.



HASEGAWA HARUKA
- GRADUATE STUDENT AT AGRI-UL. ONE OF PROFESSOR ITSUKI'S ASSISTANTS. IS LIKELY TO BE UNDERGOING TREATMENT FOR ATHLETE'S FOOT.

Itsuki's Research Lab, TEM Room

DON'T COMPLAIN! BE THANKFUL THAT YOU'RE ABLE TO SPEND TIME WITH A GRADUATE STUDENT AND WITNESS PART OF THE EXPERIMENT.

I JUST CAME TO GET OUR BAGS BUT ENDED UP HELPING YOU TILL MORNING...

THAT'S AN IMPORTANT THING.

NO STUDENT IS ABLE TO USE SUCH EQUIPMENT JUST BY READING THE MANUAL.

WELL, I LEARNT A BIT ABOUT THE EQUIPMENT HERE BUT...

I JUST STARTED SCHOOL YESTERDAY. I DON'T UNDERSTAND ANYTHING THAT'S GOING ON!



...CUT OFF
SEMPAI
THAT ARE
USELESS.

YUUKI,
YOU SHOULD
QUICKLY...



PICKING UP
THE KNOW-HOW
FROM SEMPAI
IS THE FASTEST
AND EASIEST
WAY TO LEARN.

BUT THERE
ARE LOTS OF
DUMB LABS
WHERE THE
SEMPAI FORM
CLIQUE'S OF
THEIR OWN
AND HOG THE
EQUIPMENT.



...HAVE NO
FUTURE HERE.

MISATO AND
KAWAHAMA...



WHAT,
THE TWO
PIECES
OF TRASH
AND SAWAKI
ARE ALREADY
HERE?

WHOA..
THIS ROOM
IS COLD!

WHO HAS
NO FUTURE
HERE?!



ITSUKI SENSEI
WILL BE ARRIVING
SOON.

FOR NOW,
COULD YOU
GET OUT OF
THE TEM
ROOM?



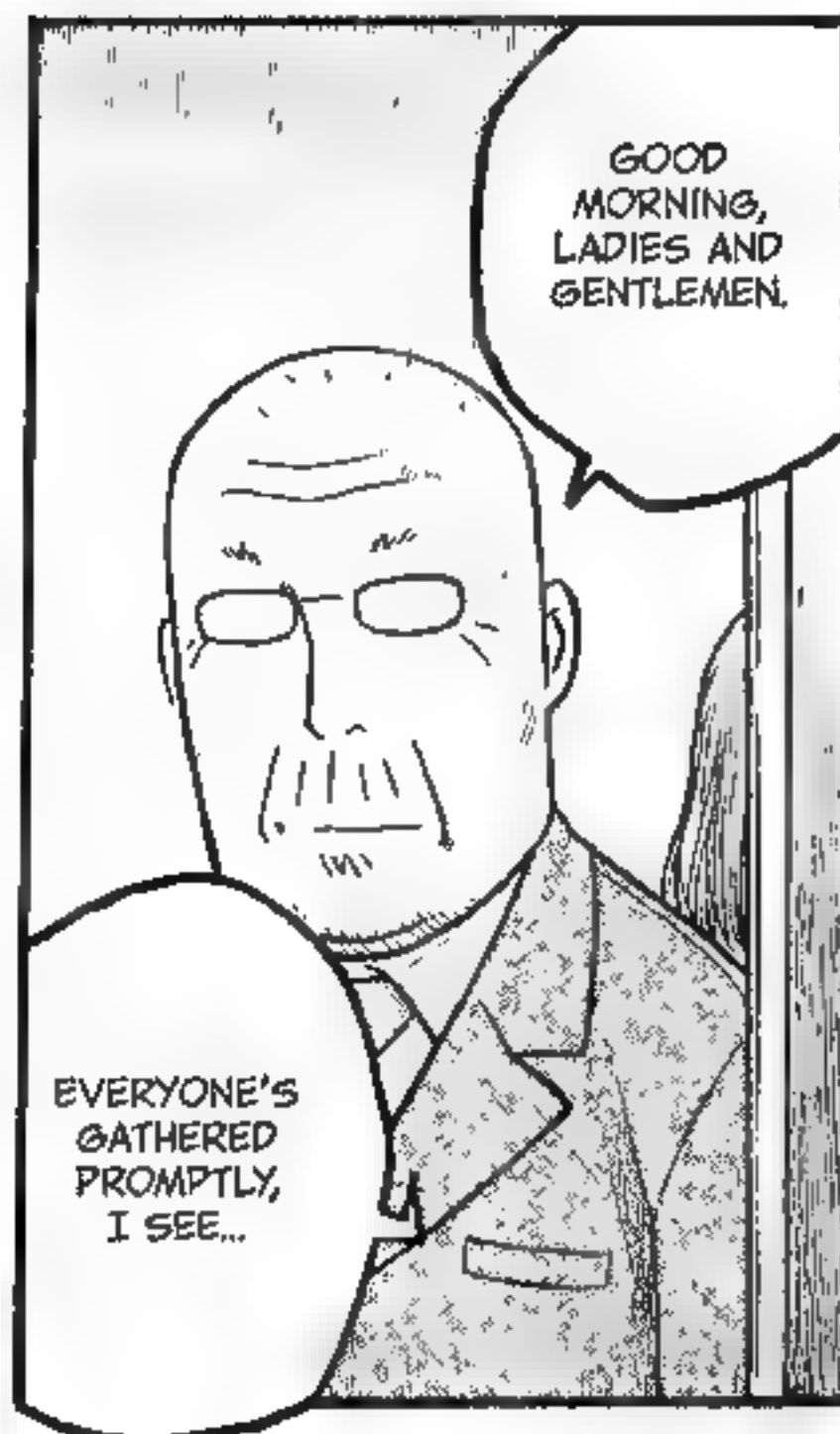
ITSUKI KEIZOU
- A PROFESSOR
AT AGRI-U. THIS
CHAPTER WILL
TALK ABOUT HIS
HIDDEN PASSION.

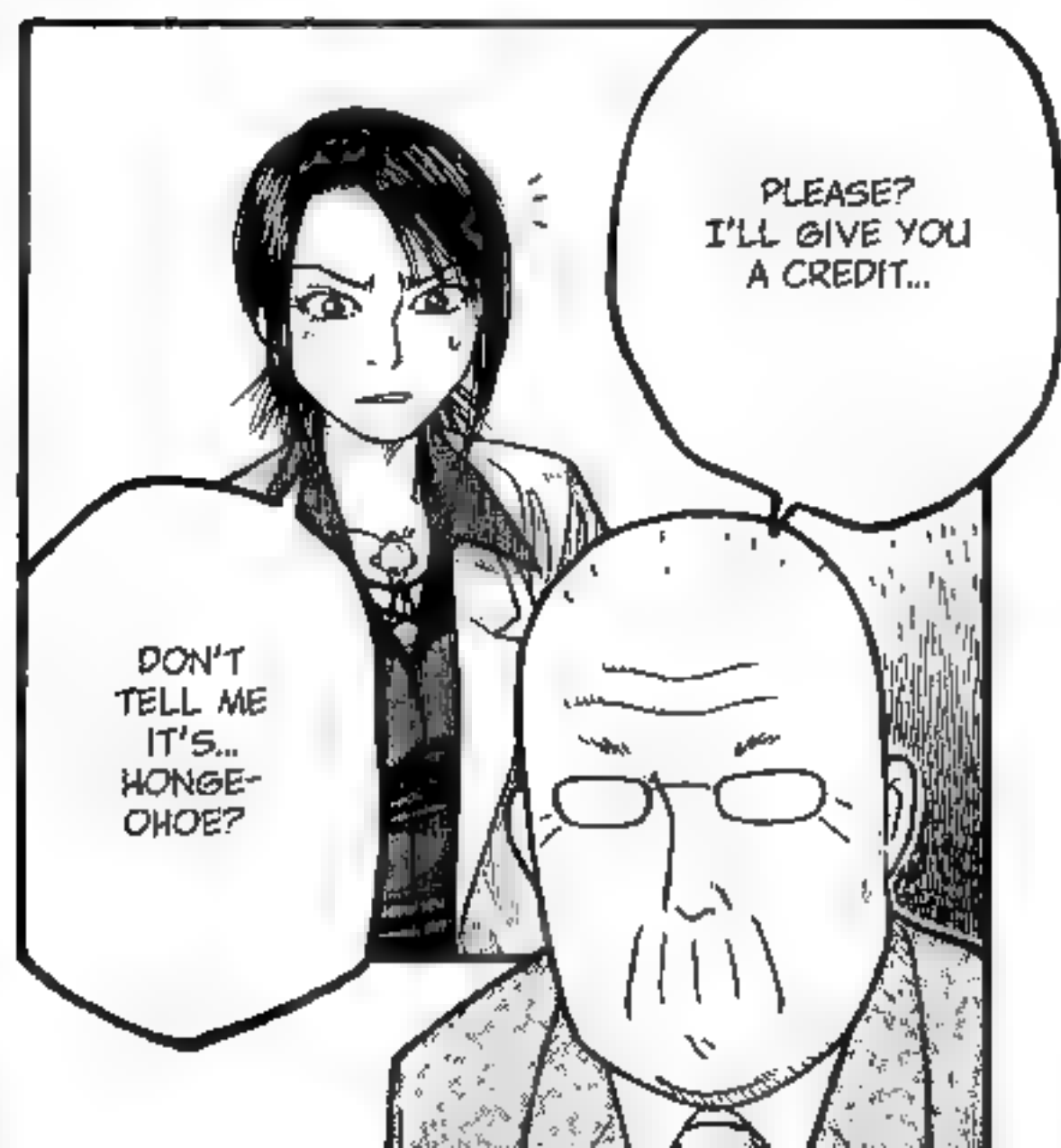
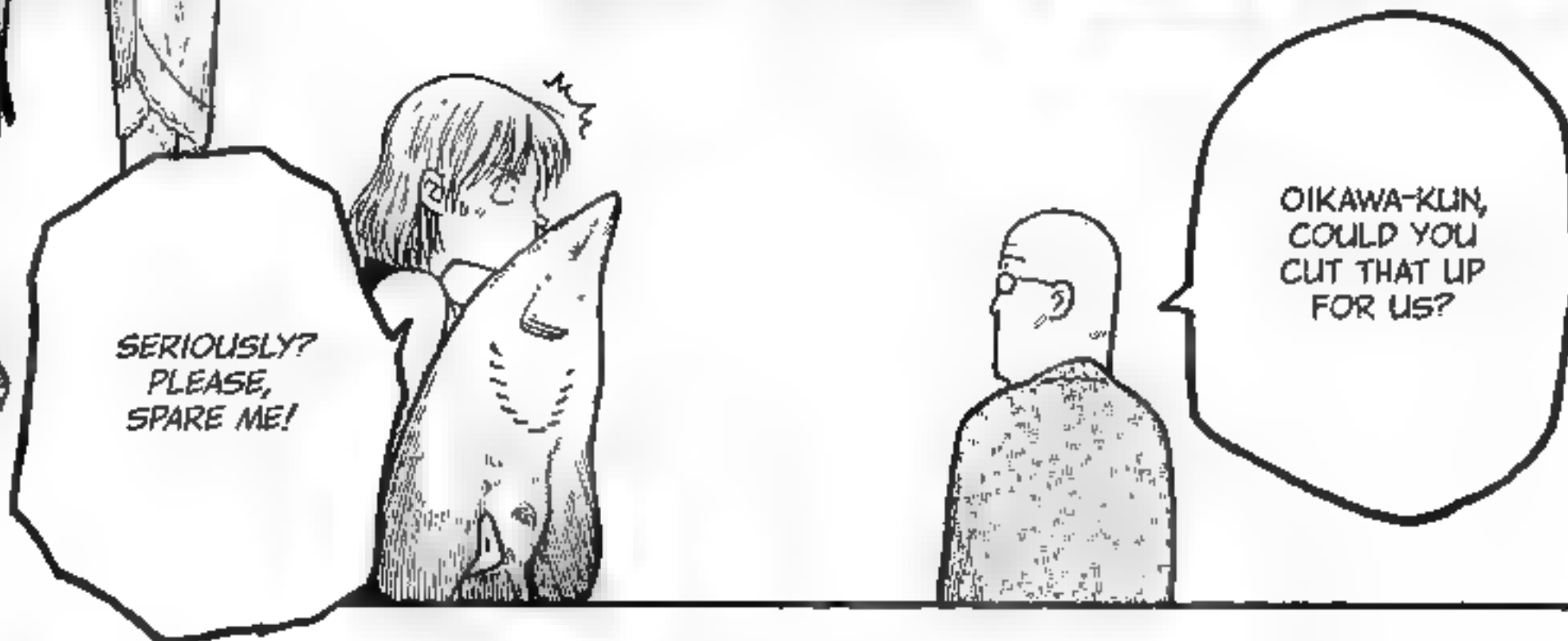
CLACK



OIKAWA HAZUKI
- FIRST YEAR

MAKES
HER FIRST
APPEARANCE
IN THIS CHAPTER.
IT CAN BE SAID
THAT ITSUKI
WAS TRYING
TO HIT ON HER,
BUT IT'S
REALLY BECAUSE
THE SCHOOL
IS TOO BIG THAT
HE WAS RIDING
BEHIND HER,
RIGHT?
WITHIN THE
SCHOOL
THERE ARE NO
PUBLIC ROADS,
SO IT'S OK
TO RIDE WITHOUT
A HELMET

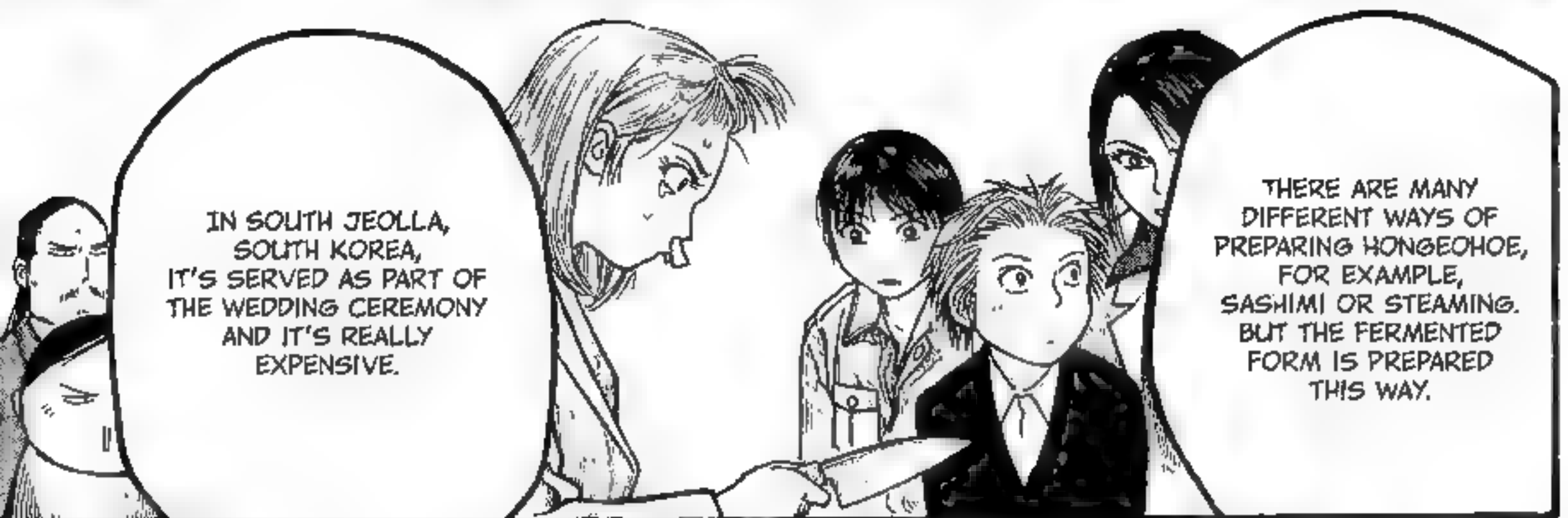






IT'S A
KOREAN DISH.

IT'S FERMENTED
STINGRAY SASHIMI.



IN SOUTH JEOLLA,
SOUTH KOREA,
IT'S SERVED AS PART OF
THE WEDDING CEREMONY
AND IT'S REALLY
EXPENSIVE.

THERE ARE MANY
DIFFERENT WAYS OF
PREPARING HONGEHOE,
FOR EXAMPLE,
SASHIMI OR STEAMING.
BUT THE FERMENTED
FORM IS PREPARED
THIS WAY.



THERE
AREN'T ANY
MICROBES...

SWIFF

SWIFF



FERMENTED..?

THAT'S
STRANGE...

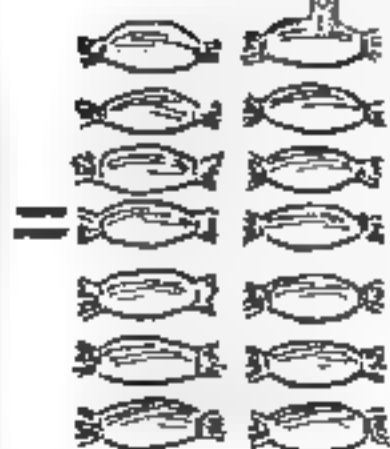
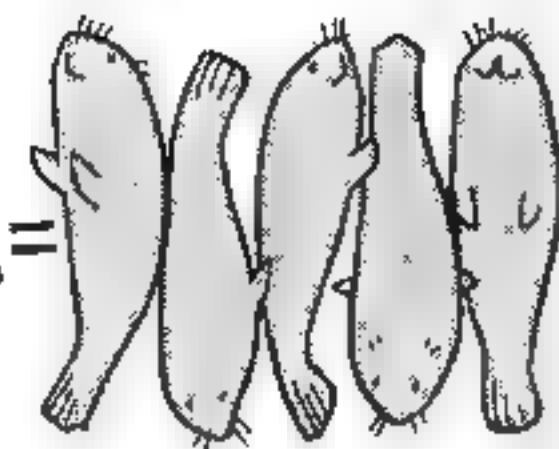


B. HALODURANS and other Bacilli

- MOST ALKALIPHILIC BACTERIA COME FROM THIS GROUP OF FRIENDS.

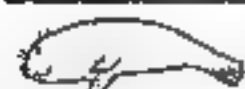
Hongoehoe

IT'S THE
SECOND SMELLIEST
FERMENTED FOOD
PRODUCT
IN THE WORLD.



IF WE JUST
COMPARE THE
STRENGTH OF
THEIR SMELL,
THIS IS ABOUT
5 TIMES THAT
OF KIVIAK.

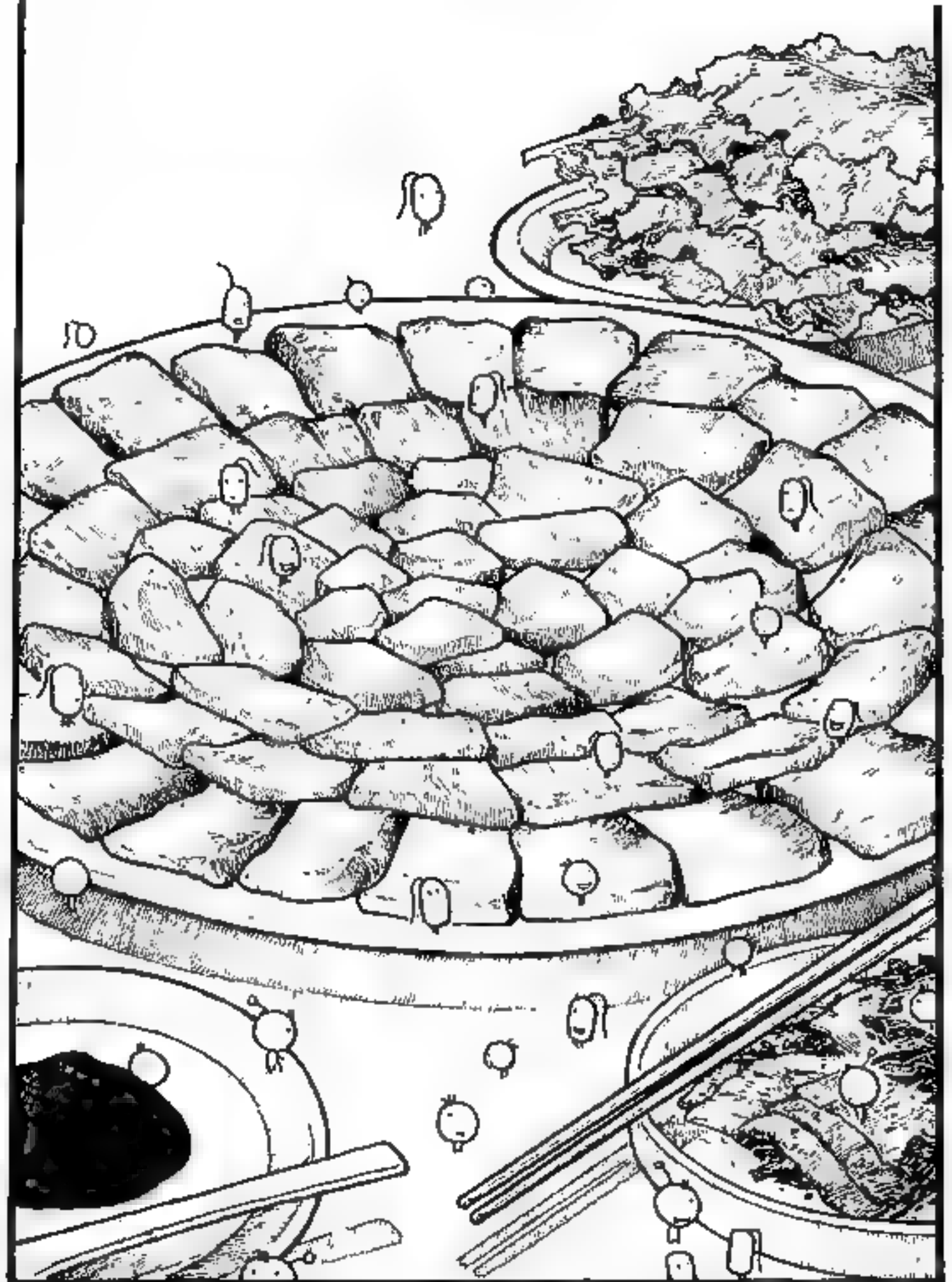
14 TIMES
OF NATTOU.



KIVIAK

- A FOOD PRODUCT MADE FROM SEA BIRDS STUFFED INSIDE A SEAL AND BURIED IN THE GROUND TO FERMENT

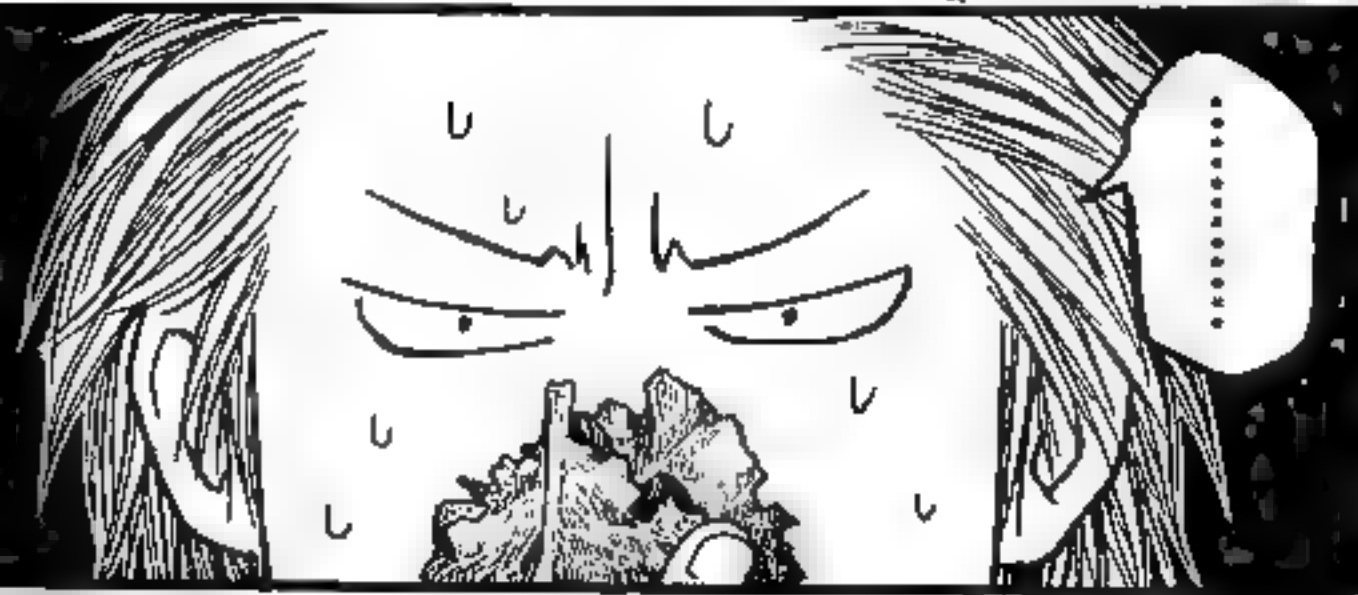


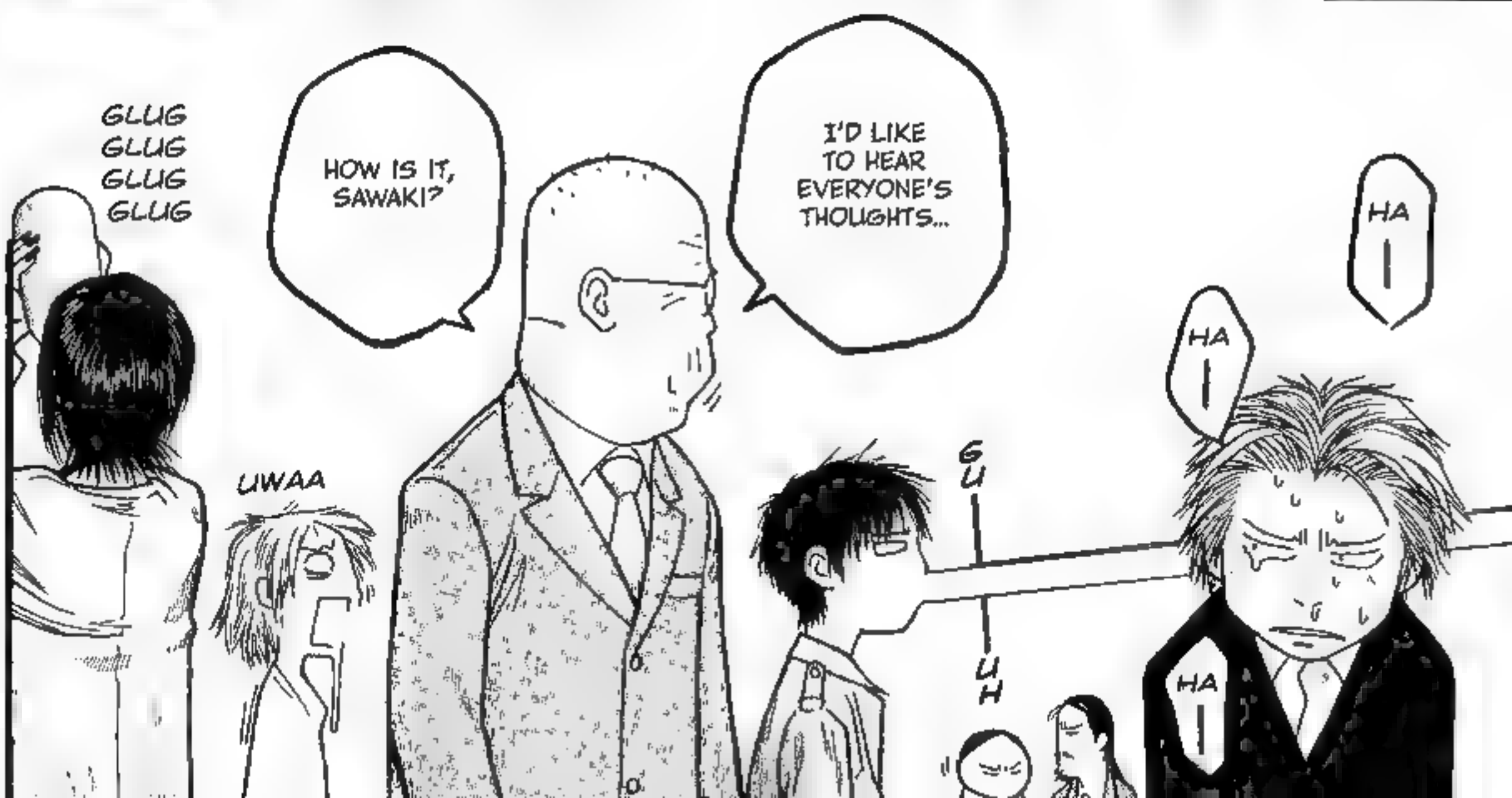


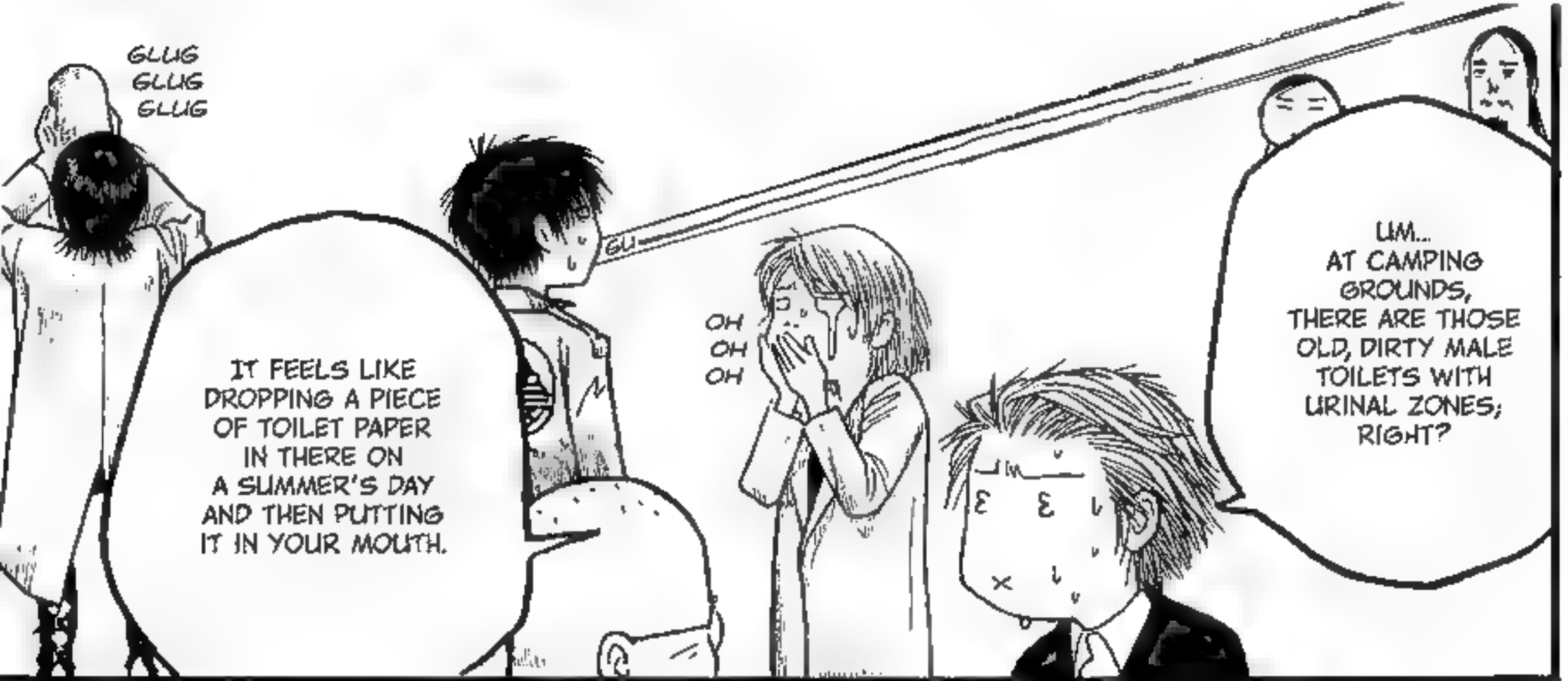
PEDIOCOCCUS PENTOSACEUS
- LACTIC ACID BACTERIA IN KIMCHI.
THERE ARE 800 MILLION IN EVERY GRAM OF KIMCHI.



L. PLANTARUM
- THESE GUYS HAVE 1 BILLION
PRESENT IN EVERY GRAM.







GLUG
GLUG
GLUG

IT FEELS LIKE
DROPPING A PIECE
OF TOILET PAPER
IN THERE ON
A SUMMER'S DAY
AND THEN PUTTING
IT IN YOUR MOUTH.

OH
OH
OH

UM...
AT CAMPING
GROUNDS,
THERE ARE THOSE
OLD, DIRTY MALE
TOILETS WITH
URINAL ZONES,
RIGHT?



OIKAWA-KUN,
YOU'RE A
FIRST YEAR,
TOO.
WHAT DO
YOU THINK?

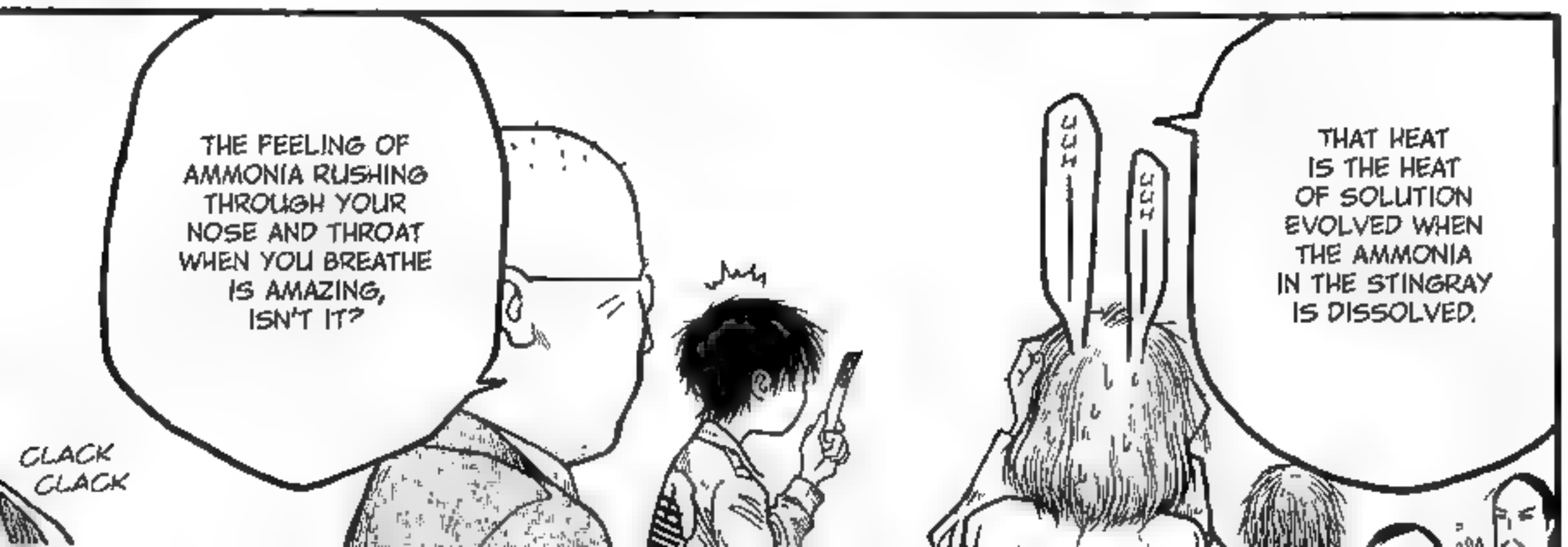
PICK

YOU'RE QUITE
THE POET.
BUT I DON'T
REALLY
UNDERSTAND.



IT'S LIKE
THE INSIDE OF
MY NOSE UP
TO MY EYE SOCKETS
HAS BEEN COVERED
IN INSECTICIDE.

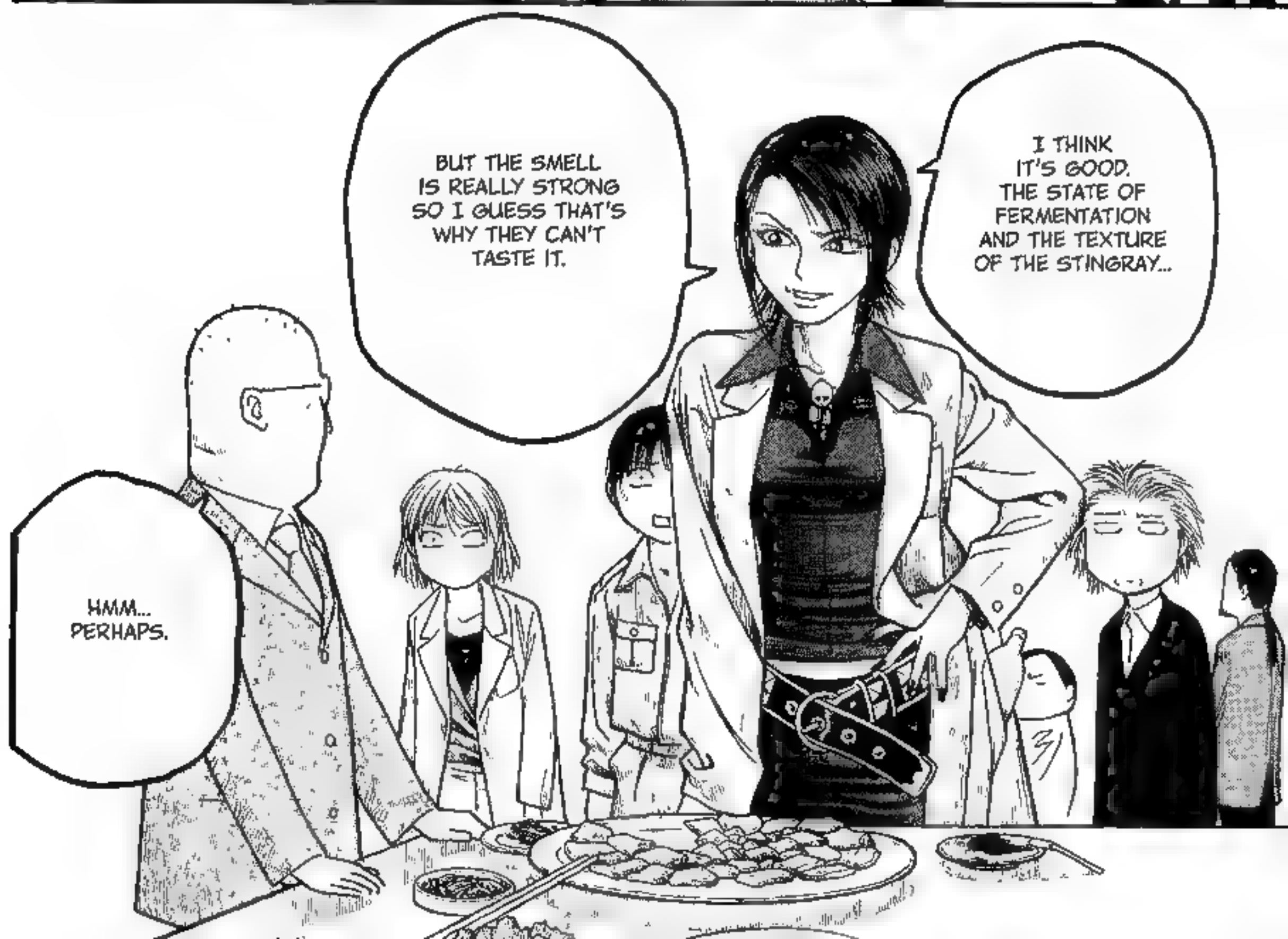
HERE'S THIS
HEAT THAT
SHOOTS UP
FROM MY MOUTH
TO THE INSIDE
OF MY NOSE...



THE FEELING OF
AMMONIA RUSHING
THROUGH YOUR
NOSE AND THROAT
WHEN YOU BREATHE
IS AMAZING,
ISN'T IT?

THAT HEAT
IS THE HEAT
OF SOLUTION
EVOLVED WHEN
THE AMMONIA
IN THE STINGRAY
IS DISSOLVED.

CLACK
CLACK



MAKGEOLLI

IT'S
PREPARATION
IS TERRIBLY
SIMPLE.

JUST PLACE
THE STINGRAY
IN AN URN AND
LEAVE IT THERE
AT NORMAL
TEMPERATURE
FOR A FEW DAYS
IF IT'S SUMMER
AND A WEEK
IF IT'S WINTER

**KOREAN
ALCOHOL**

AS I MENTIONED
JUST NOW,
HONGOEHOE IS
FERMENTED WITH
THE STINGRAY'S
OWN AMMONIA
AND URIC ACID.

BUT,
WHAT
EVERYONE
SAID ISN'T
WRONG.

SO REALLY,
WHAT ARE YOU
RESEARCHING
HERE, SENSEI?

DOES IT HAVE
SOMETHING TO
DO WITH STRANGE
FERMENTED
FOODS LIKE
THE SEAL AND
THIS HONGOEHOE?

IN
SOUTH JEOLLA
THE SUPPLY
OF SEAFOOD
SHOULD BE
PLENTIFUL SO
THEY SHOULDN'T
HAVE TO RELY
ON FERMENTED
FOODS.

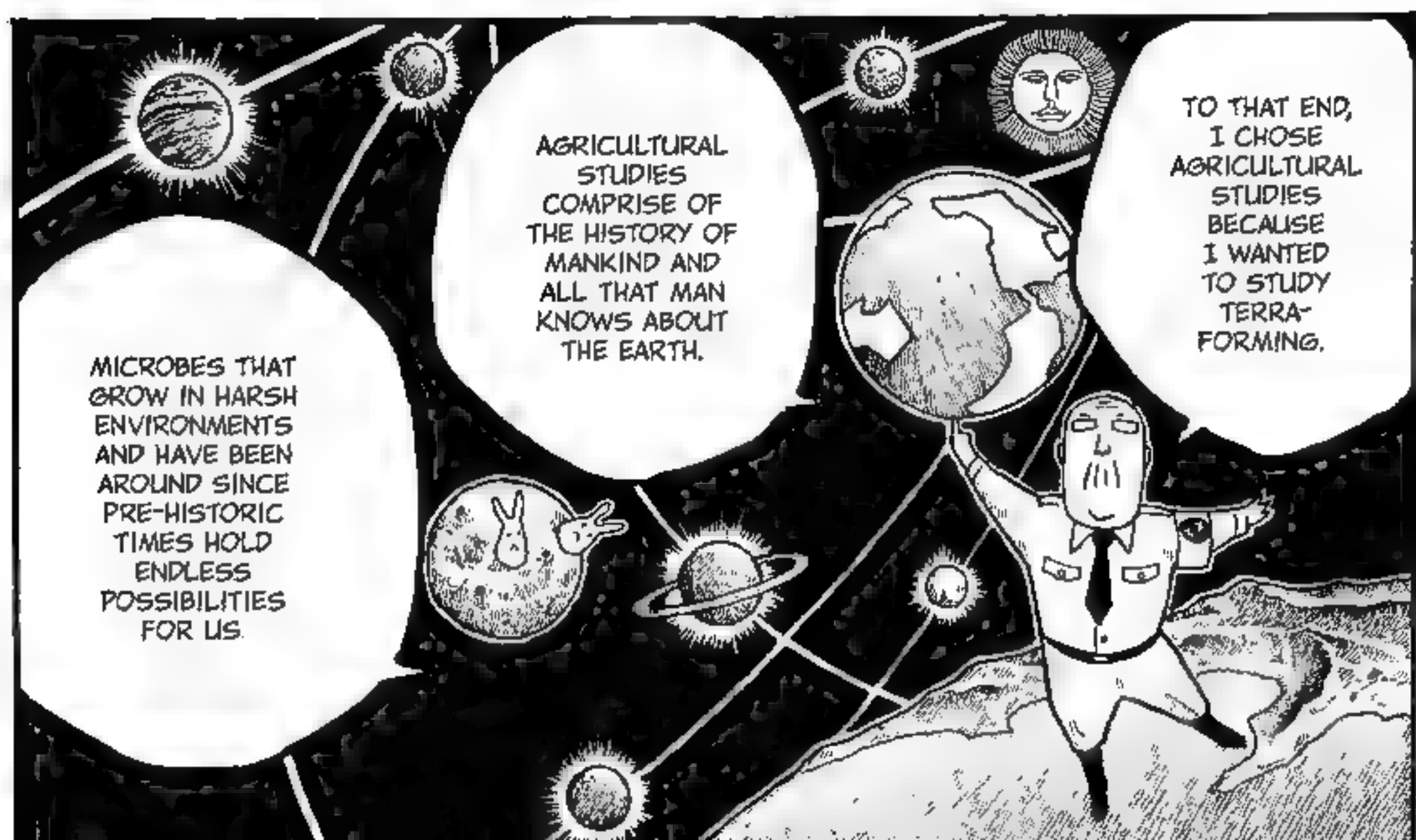
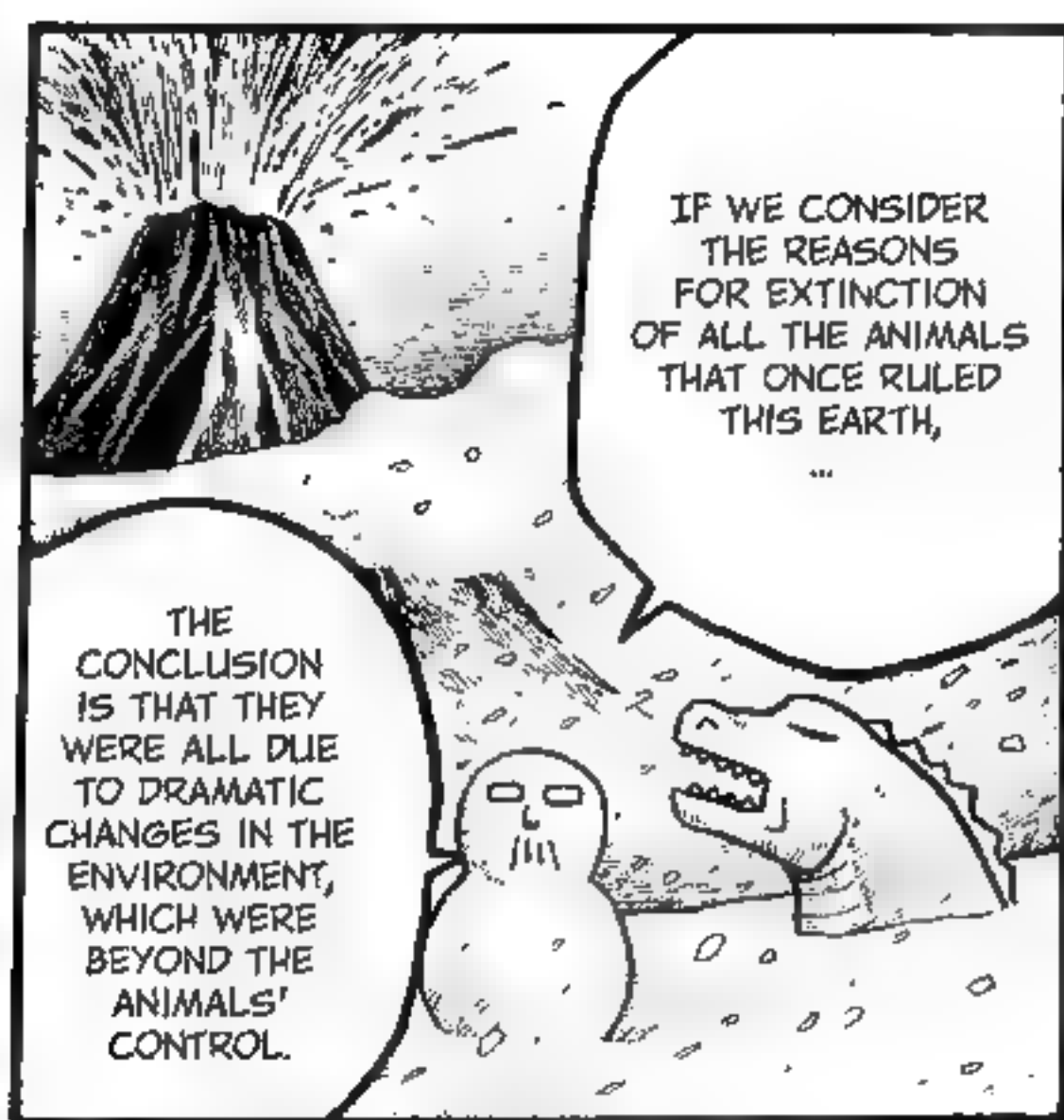
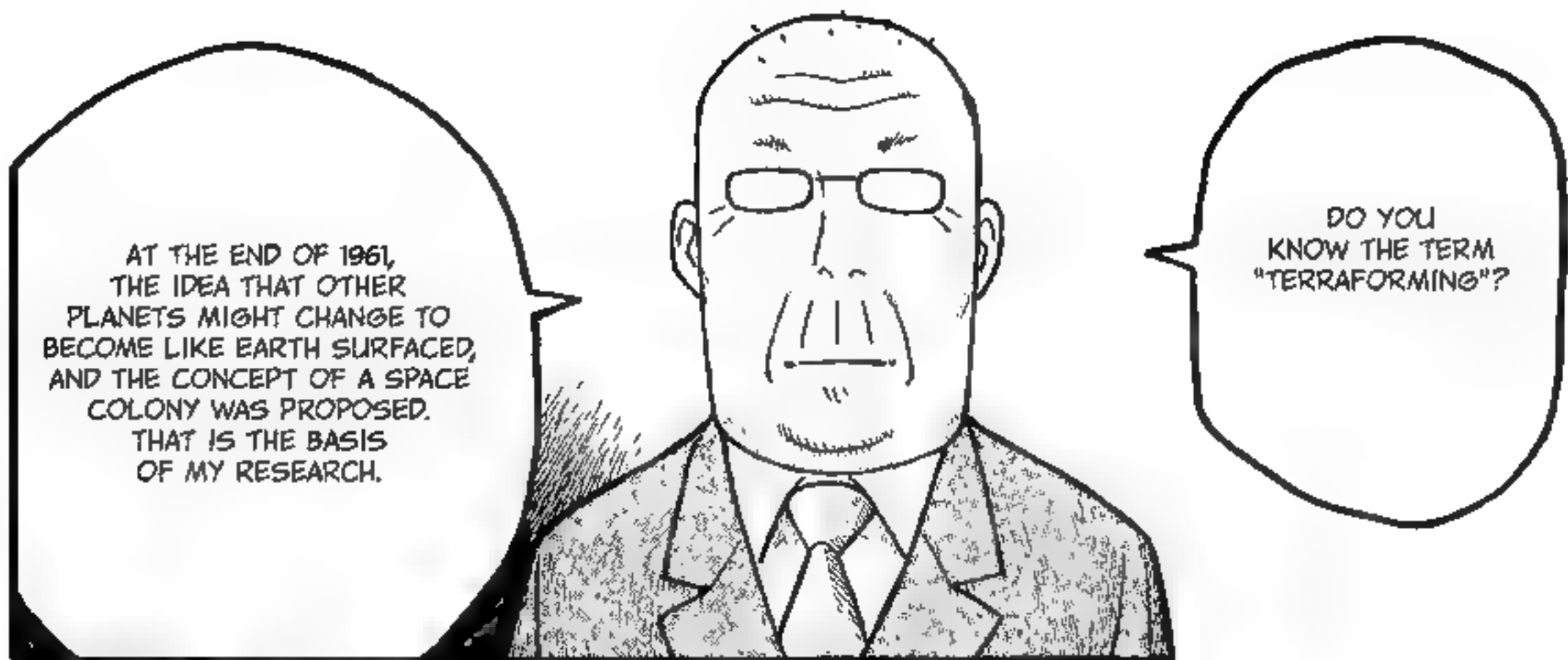
SOUTH
KOREA

SO IT'S
OBVIOUS
THAT THIS
WAS INVENTED
ACCIDENTALLY

ALTHOUGH
IN KOREA,
THE HONGOEHOE
THAT'S TYPICALLY
EATEN DOESN'T
SMELL OF
AMMONIA AND
IS EASY TO EAT.

BUT IT'S
AN AMAZING
LEGACY OF
THEIR CULTURE.

MUNCH





BY BEING JUST ONE SECOND SLOWER THAN OTHERS IN PUBLISHING YOUR PAPER, DECADES OF RESEARCH COULD BE TURNED TO ASHES.

RESEARCH ON EARTH IS ADVANCING RAPIDLY...



IF ONE CAN CONTROL THE WORLD OF MICROBES, THEN WITH THE EXCEPTION OF TIME, ONE CAN CONTROL THE WHOLE UNIVERSE.



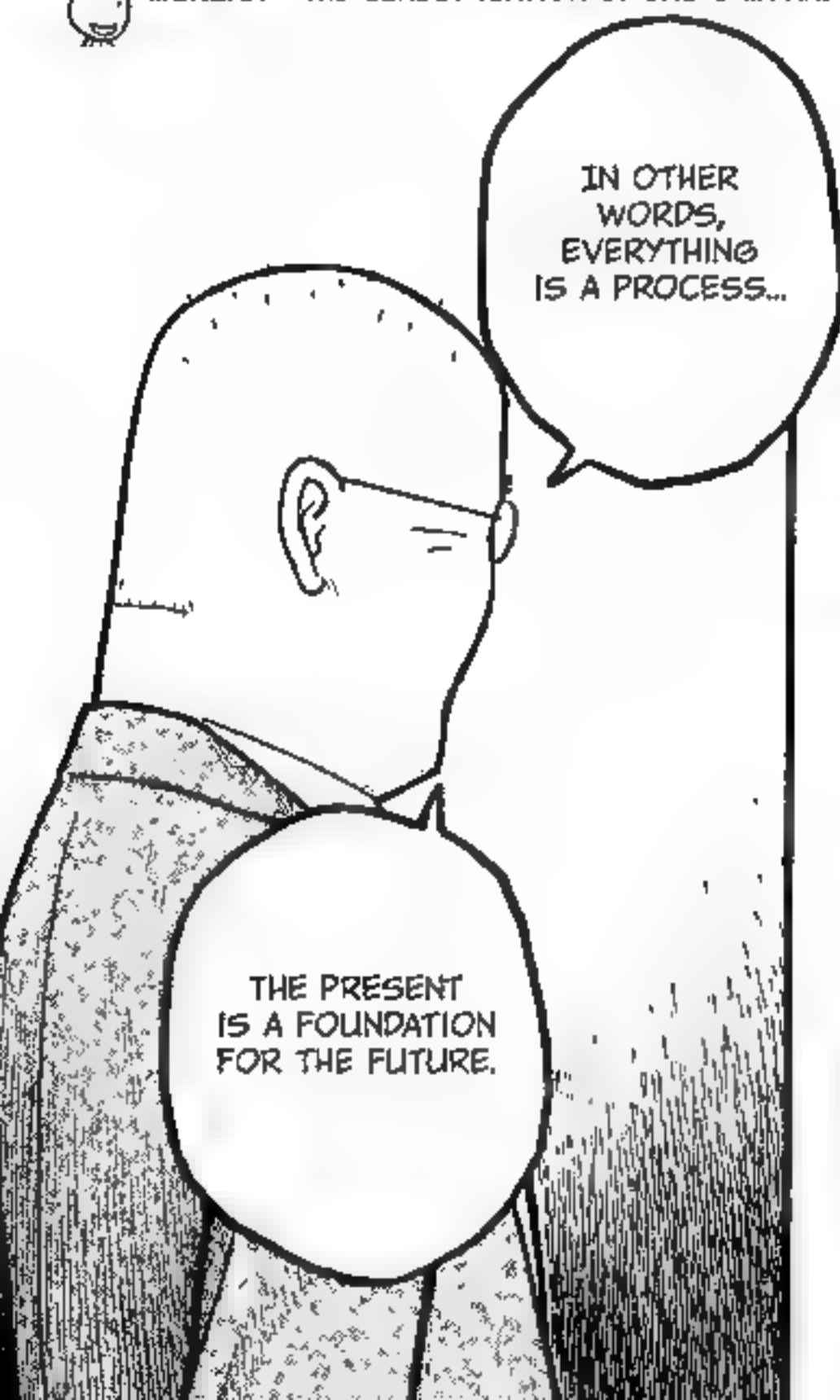
WE ARE ONLY SLOWLY BEGINNING TO DISCOVER THE ALMOST-INFINITE SECRETS OF THE WORLD OF MONERA...

THE VICTOR'S FINDINGS WILL LEAD TO OTHER DISCOVERIES IN THE BLINK OF AN EYE...



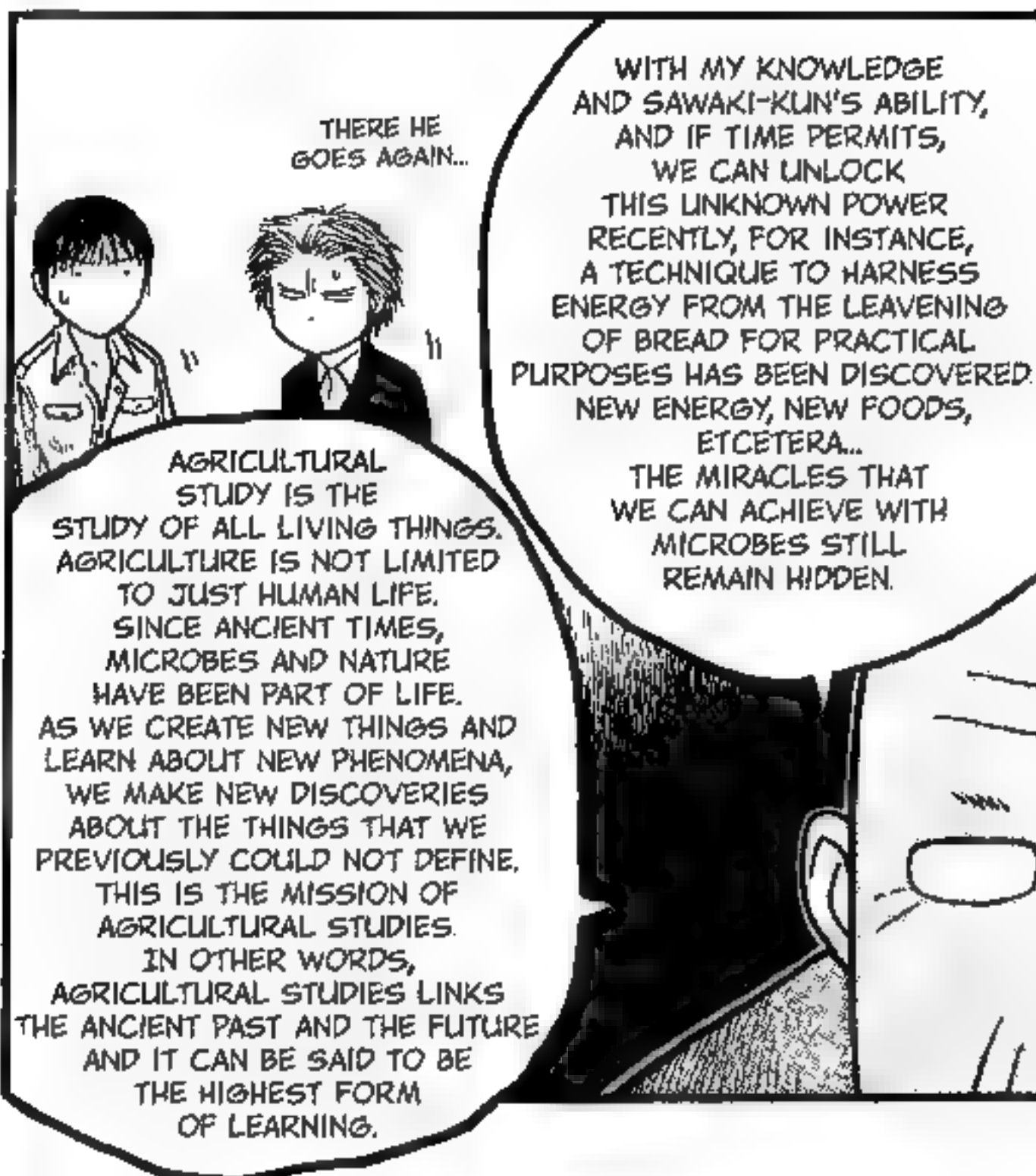
I WANT TO CREATE A SECOND EARTH AND LEAD MANKIND TO EVEN GREATER PROSPERITY.

 MONERA - THE CLASSIFICATION OF BACTERIA AND OTHER SINGLE-CELLED ORGANISMS.



IN OTHER WORDS, EVERYTHING IS A PROCESS...

THE PRESENT IS A FOUNDATION FOR THE FUTURE.



THERE HE GOES AGAIN...

AGRICULTURAL STUDY IS THE STUDY OF ALL LIVING THINGS. AGRICULTURE IS NOT LIMITED TO JUST HUMAN LIFE. SINCE ANCIENT TIMES, MICROBES AND NATURE HAVE BEEN PART OF LIFE. AS WE CREATE NEW THINGS AND LEARN ABOUT NEW PHENOMENA, WE MAKE NEW DISCOVERIES ABOUT THE THINGS THAT WE PREVIOUSLY COULD NOT DEFINE. THIS IS THE MISSION OF AGRICULTURAL STUDIES. IN OTHER WORDS, AGRICULTURAL STUDIES LINKS THE ANCIENT PAST AND THE FUTURE AND IT CAN BE SAID TO BE THE HIGHEST FORM OF LEARNING.

WITH MY KNOWLEDGE AND SAWAKI-KUN'S ABILITY, AND IF TIME PERMITS, WE CAN UNLOCK THIS UNKNOWN POWER RECENTLY, FOR INSTANCE, A TECHNIQUE TO HARNESS ENERGY FROM THE LEAVENING OF BREAD FOR PRACTICAL PURPOSES HAS BEEN DISCOVERED. NEW ENERGY, NEW FOODS, ETCETERA... THE MIRACLES THAT WE CAN ACHIEVE WITH MICROBES STILL REMAIN HIDDEN.



EVERYTHING IS
FOR THE SAKE OF
MOVING FORWARD.

IT'S NOT FOR
THE SAKE OF
REGAINING
WHAT IS LOST.



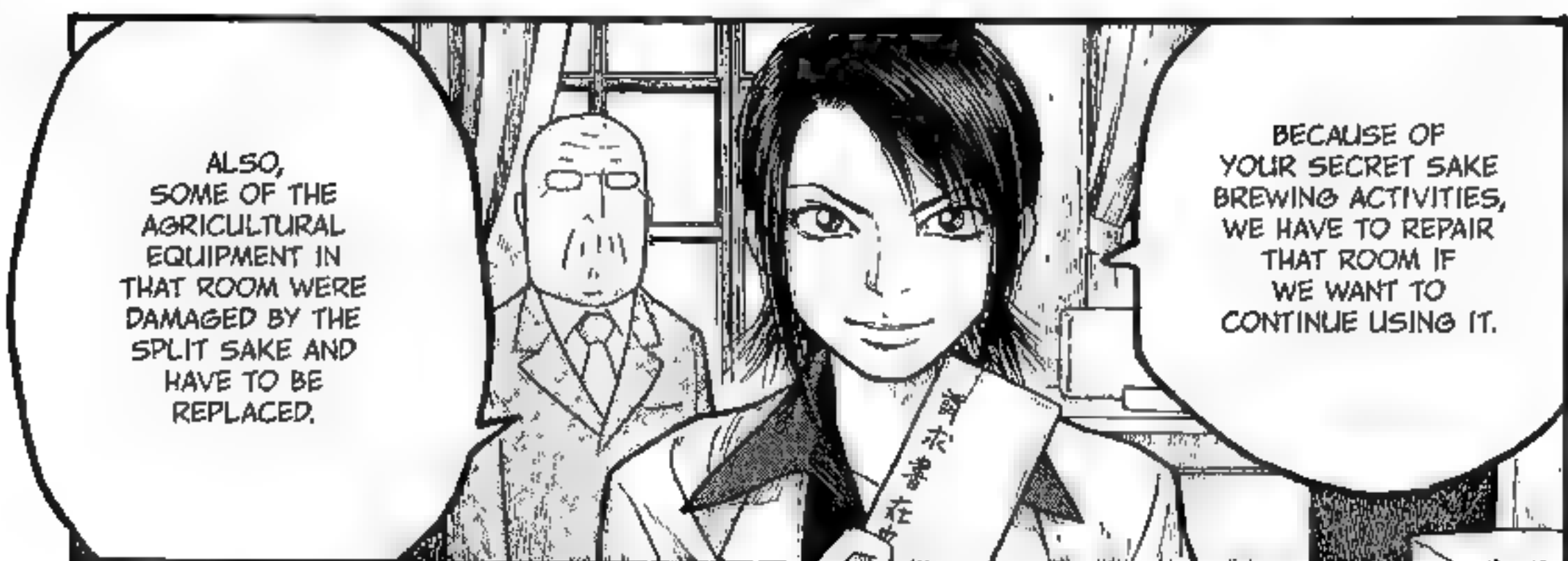
WELL,
FROM NOW ON
YOU FIRST YEARS
WILL HAVE LOTS
OF LESSONS ON
AGRICULTURAL
STUDIES WAITING
FOR YOU.

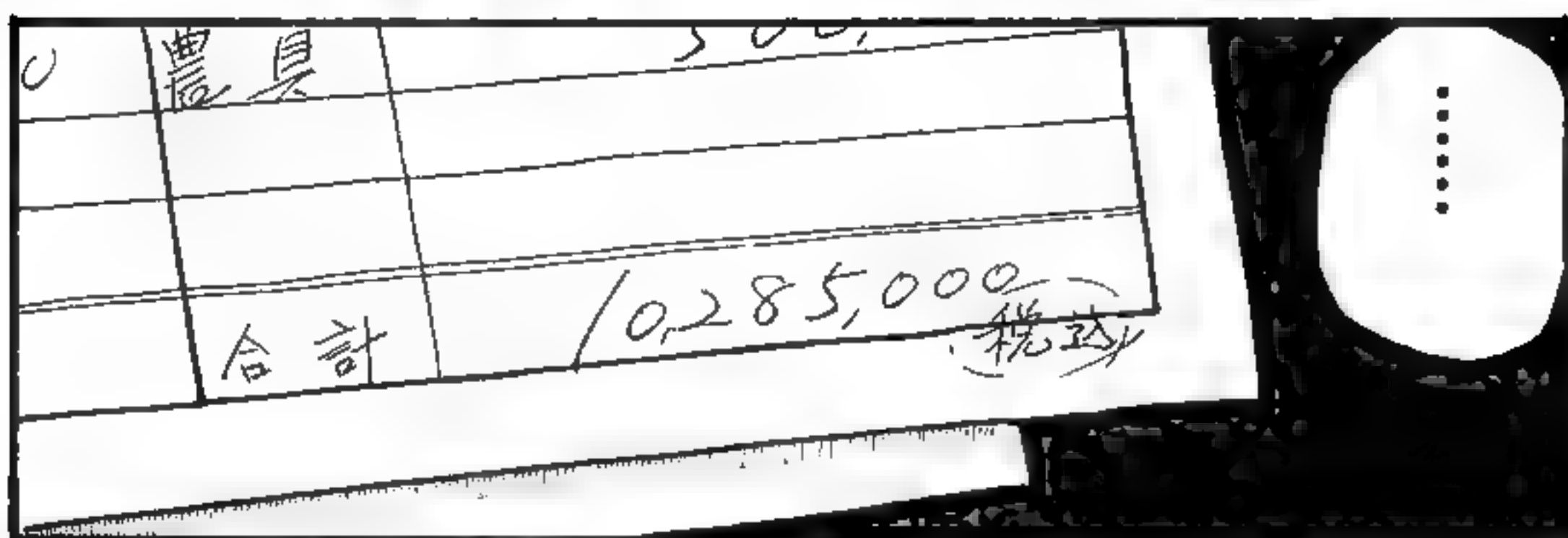
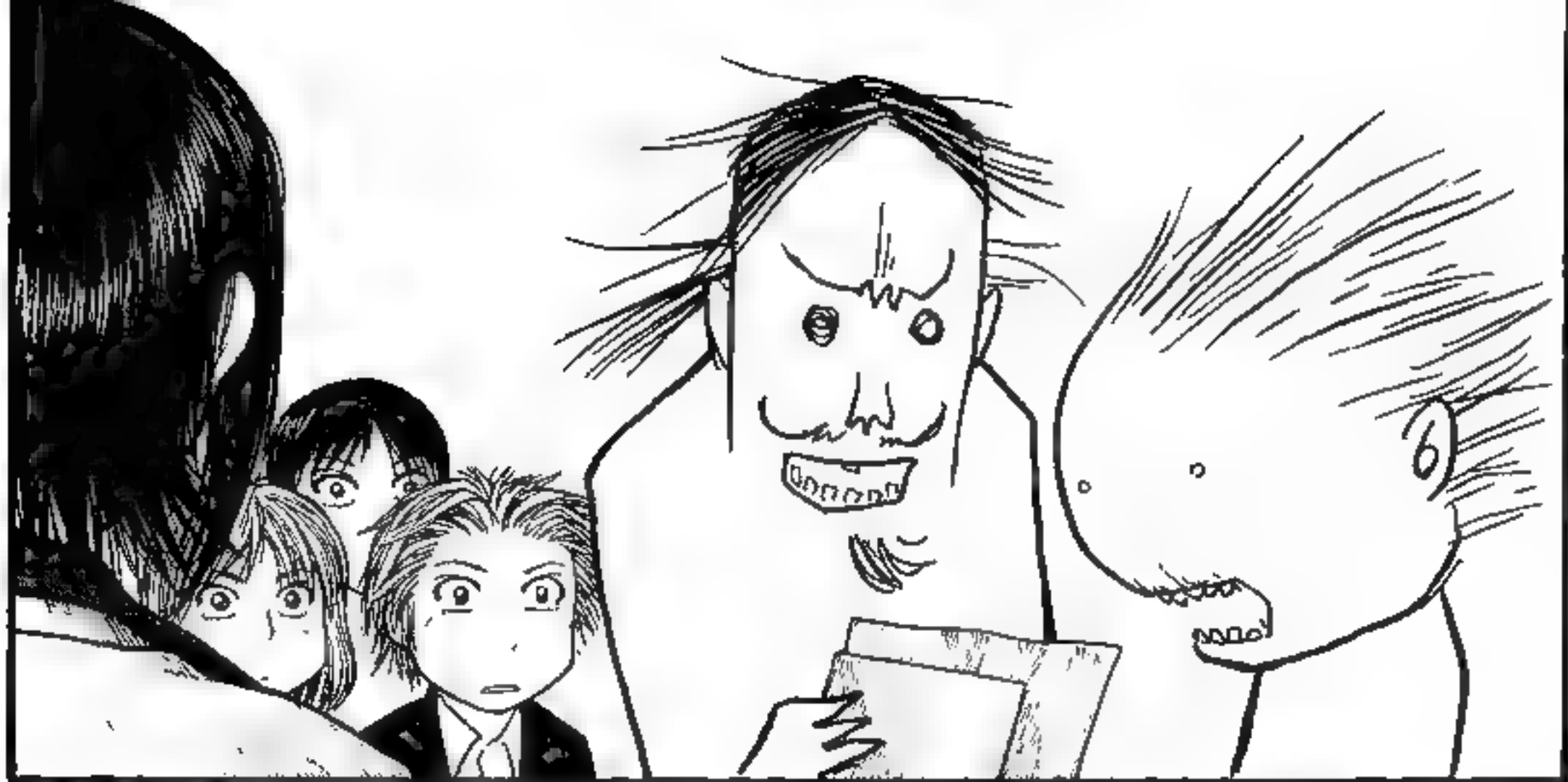
BESIDES,
YOUR FEELINGS
MIGHT CHANGE...
I WONDER IF
YOU'LL STILL
LISTEN TO MY
THOUGHTS THEN.



WHAT WAS
THAT ABOUT..?

WHO KNOWS?





RECEIPT: TOTAL - 10,285,000 YEN (INCLUDING TAXES) (OVER 10,000 USD).



IT'S
CHAPTER 7
BUT IN
THE STORY,
IT'S STILL
THE
SECOND
DAY.

ALSO,
YOU MUST
END EVERY
SENTENCE
WITH "GOMEN
NASAI"

LOOK,
YOU GUYS
HAVE TO TAKE
RESPONSIBILITY
FOR THE
DAMAGED ROOM
SO GET
CRACKING!

GOMEN NASAI: I'M SORRY

HAH...
THEY'RE HEAVY...
GOMEN NASAI.

YOU'VE
GOT TO
BE KIDDING,
HASEGAWA...
GOMEN NASAI

YOU CAN'T
REST -
YOU'VE GOT
A DEBT OF
10,000,000
ON YOUR
SHOULDERS!

HEY!
EVEN IF YOU
ABANDON THIS,
THERE ARE
MANY OTHER
JOBS WAITING!

THE LARGE
WAGONS ARE
ALL BEING
USED FOR
ORIENTATION.

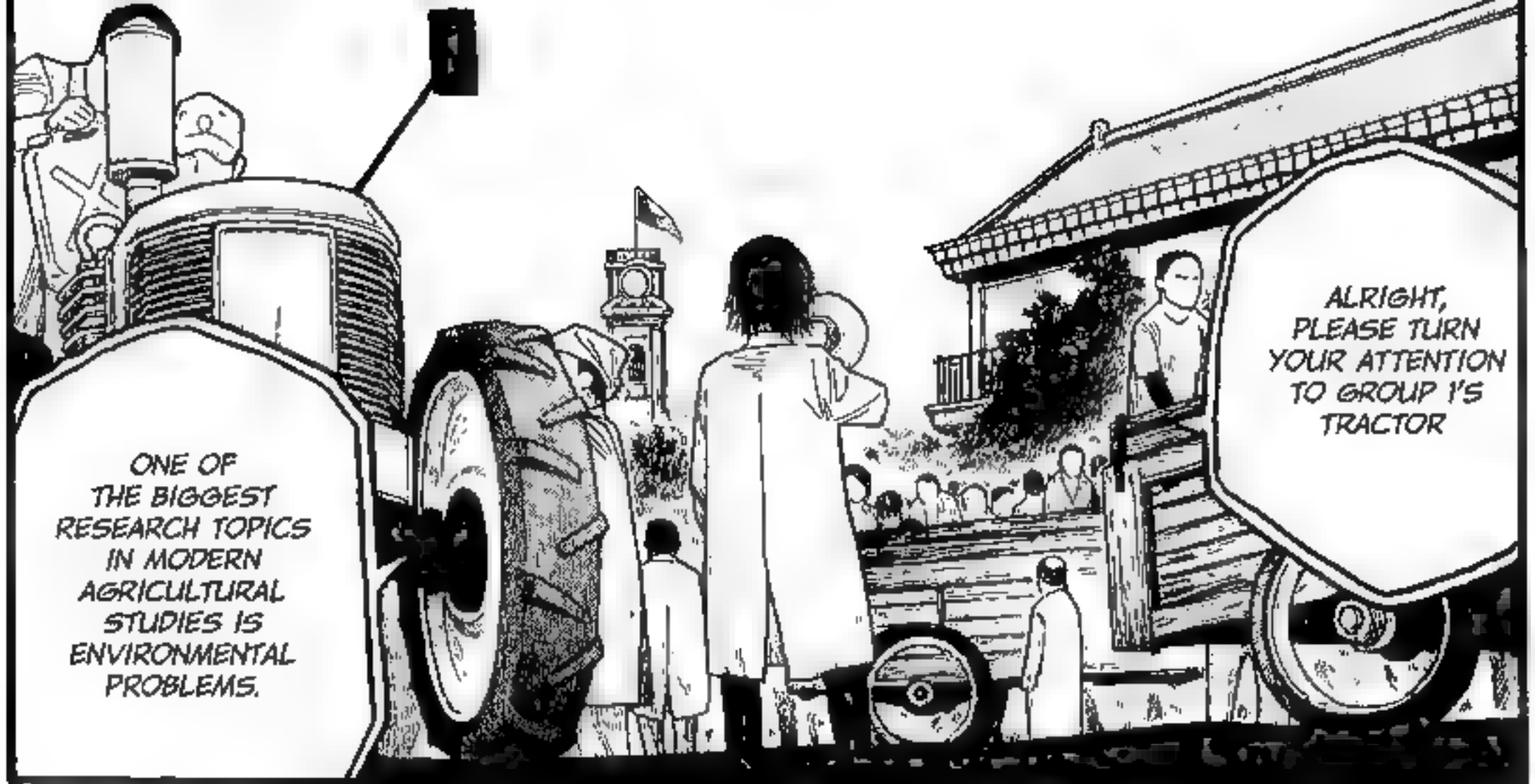
農は飾りです。

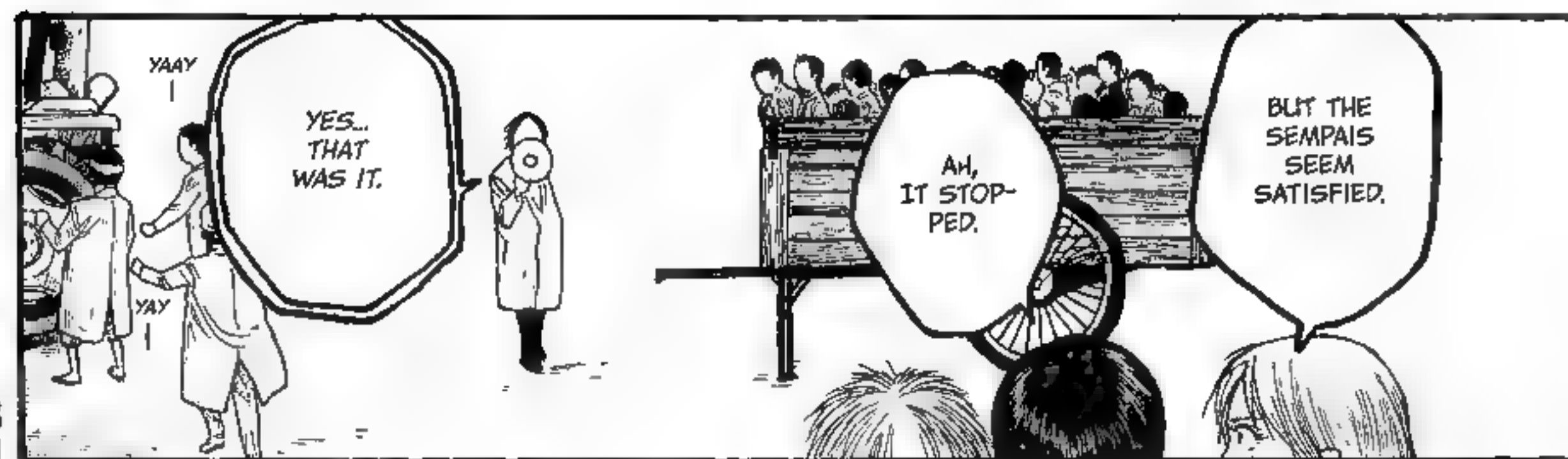
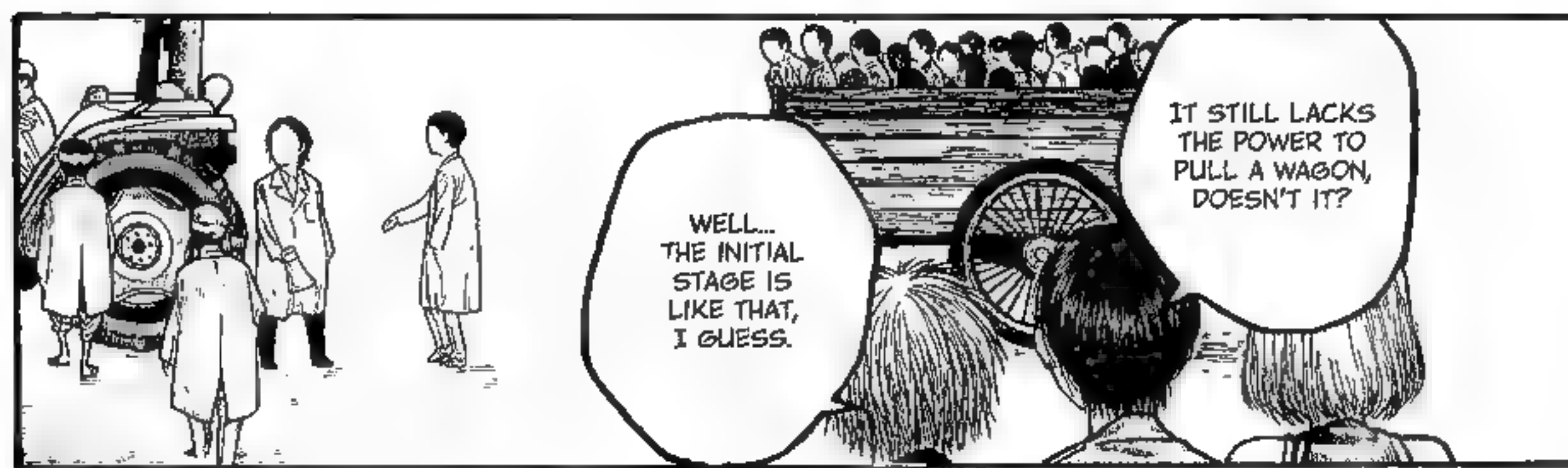
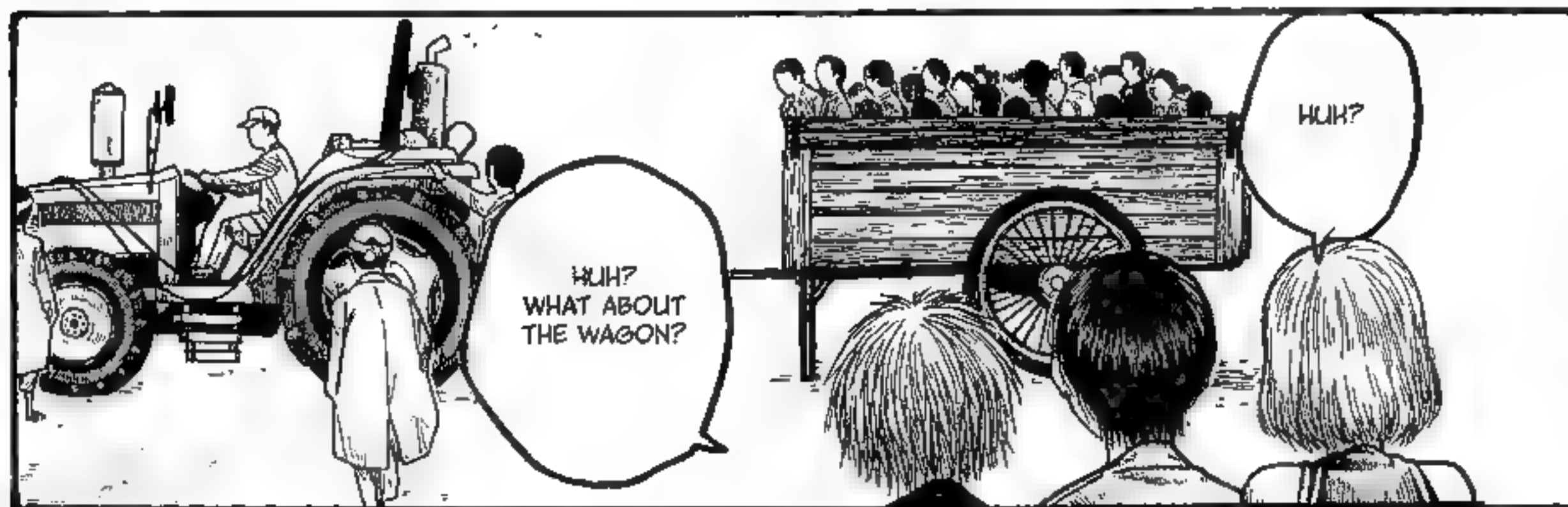
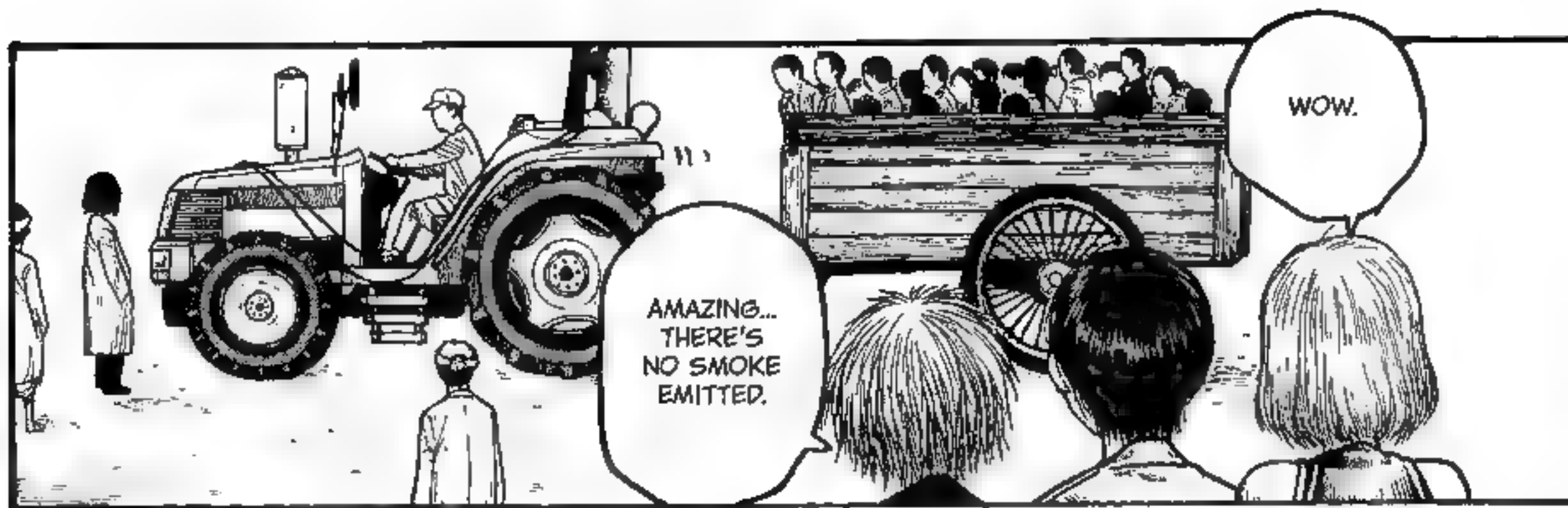
もやし



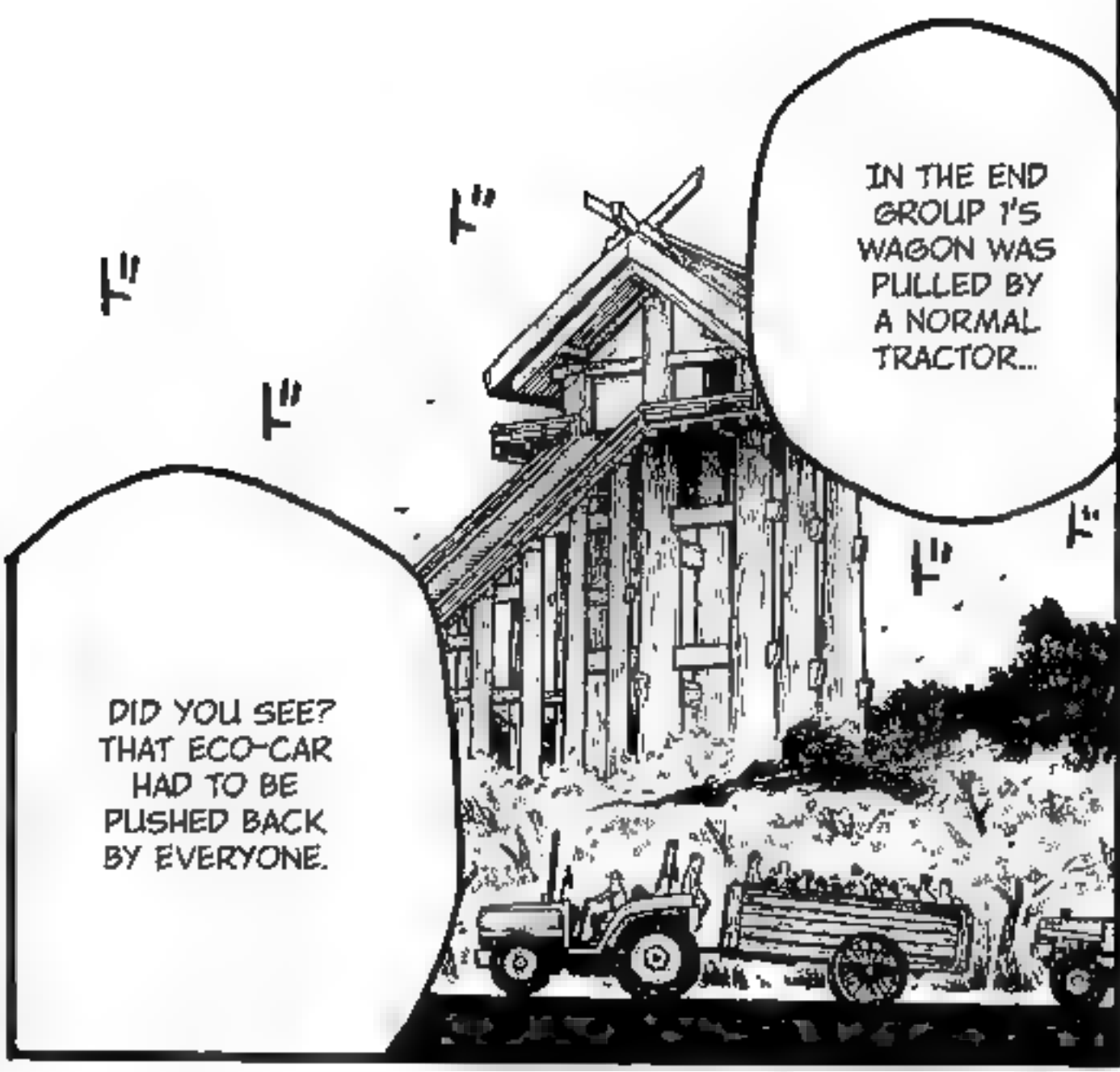
US FIRST
YEARS LEFT
PROFESSOR
ITSUKI FOR
A WHILE TO
ATTEND
ORIENTATION.

CHAPTER 7 - ORIENTATION



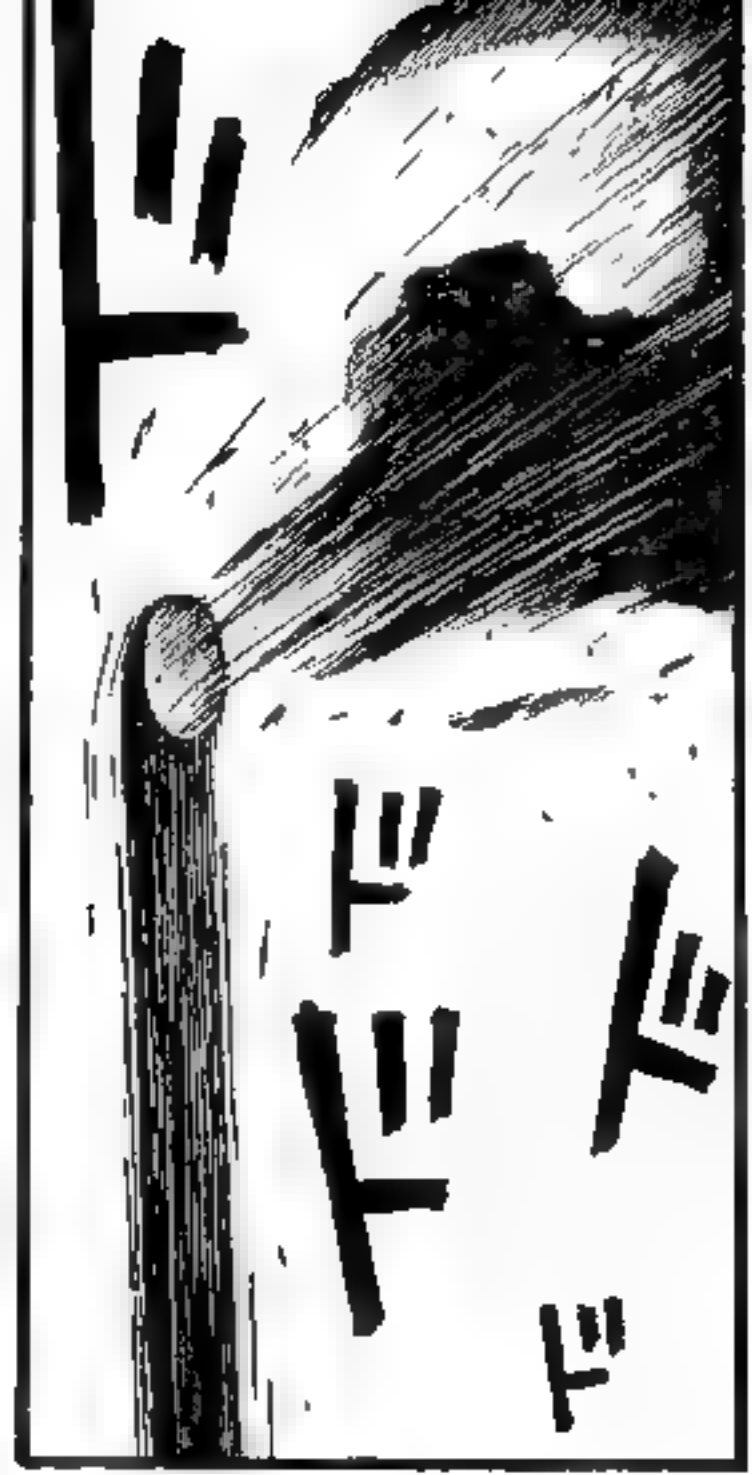


SAWAKI TADAYASU
- PROTAGONIST
FOR SOME
REASON,
HAS THE
ABILITY TO
SEE MICROBES.
HE MAKES
GOOD USE OF
THIS ABILITY IN
THIS CHAPTER.



DID YOU SEE?
THAT ECO-CAR
HAD TO BE
PUSHED BACK
BY EVERYONE.

IN THE END
GROUP 1'S
WAGON WAS
PULLED BY
A NORMAL
TRACTOR...



YULIKI KEI
- SAWAKI'S
CHILDHOOD
FRIEND AND
GRANDSON OF A
SAKE BREWER.
HE IS BEING
INFLUENCED
BY GRADUATE
STUDENT
HASEGAWA.



IN THE LATE
MORNING
WE'LL GET
A TOUR OF
THE SCHOOL,
IT SEEMS.

AND I THOUGHT
ORIENTATION MEANT
WE'D JUST
BE LISTENING
TO A LECTURE.

DIKAWA HAZUKI
- A FIRST YEAR
LIKE SAWAKI
AND YULIKI.
WAS HIT ON
BY ITSUKI IN
THE PREVIOUS
CHAPTER.



WE SHOULD
SING "DONA
DONA" OR
SOMETHING...

BUT HEY,
DOESN'T IT
FEEL LIKE
WE'RE BEING
TAKEN
SOMEWHERE
TO BE SOLD?



I REALLY
FEEL
LIKE MY
UNIVERSITY
LIFE HAS
BEGIN.

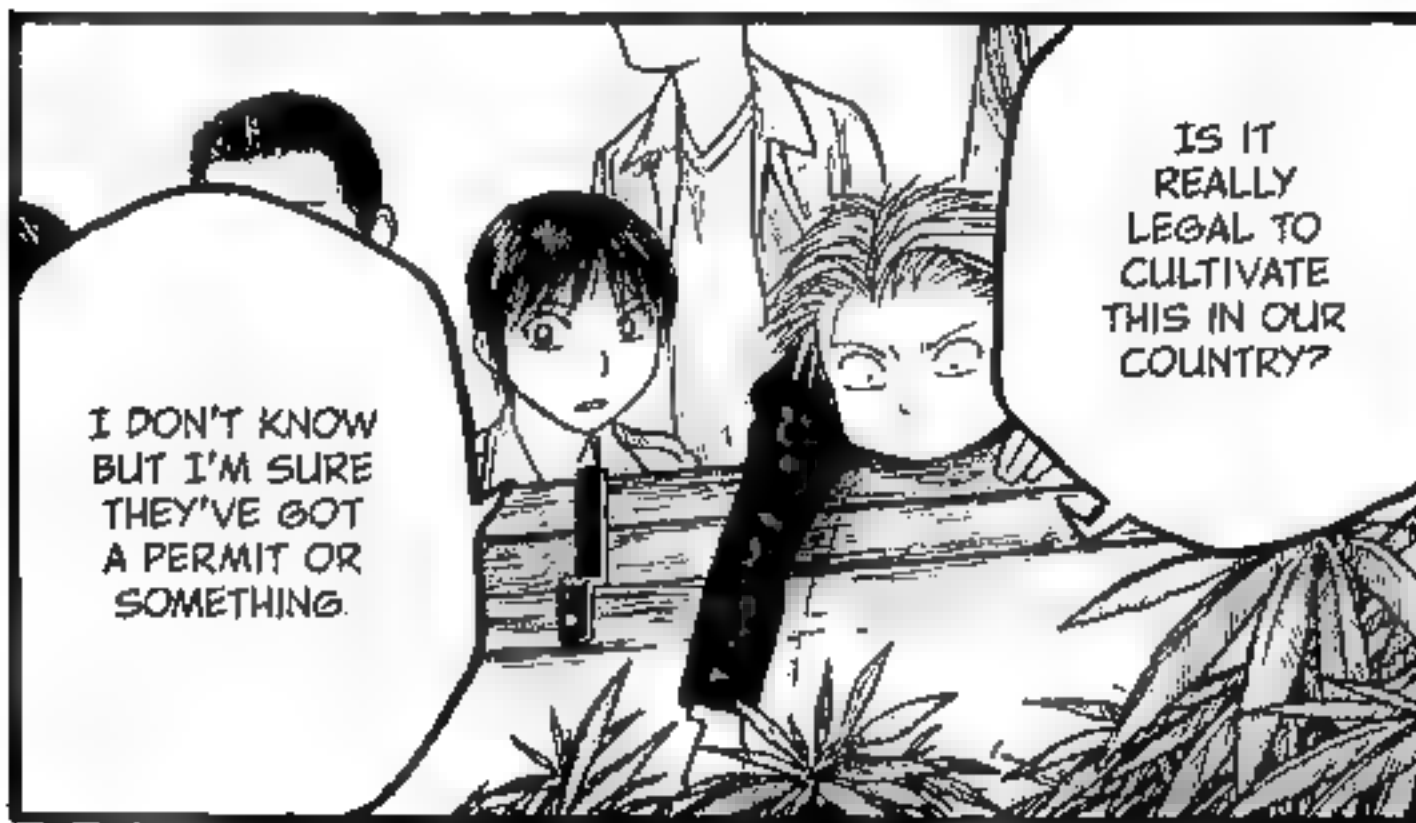
IT SAYS
LUNCH IS
A BUFFET
PREPARED
BY THE
SEMPAI

DONA DONA:
IT'S A REALLY
FAMOUS
JEWISH SONG.



THIS IS
A CANNABIS
FIELD.

ALRIGHT,
LOOK TO
YOUR
RIGHT...



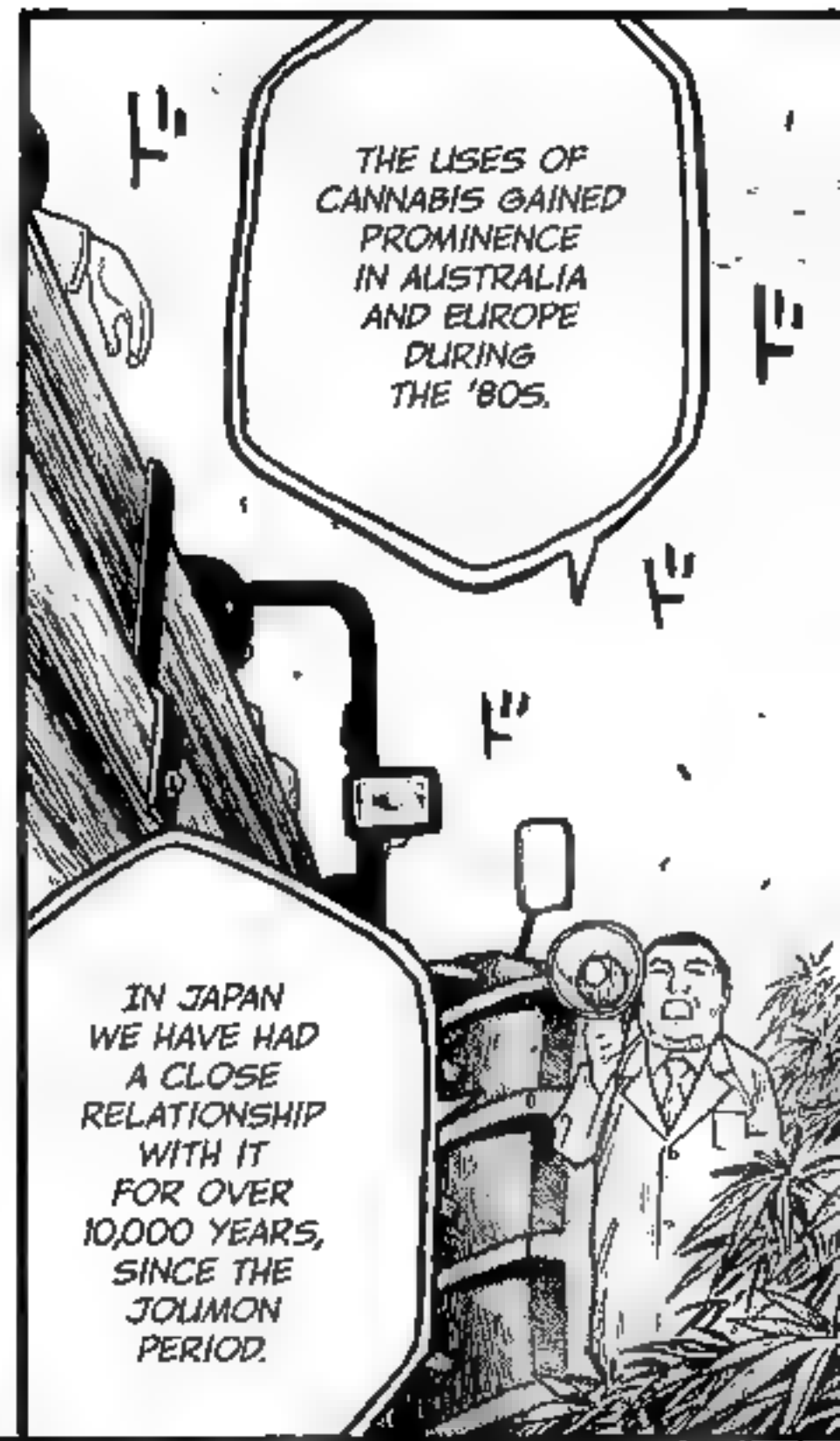
I DON'T KNOW
BUT I'M SURE
THEY'VE GOT
A PERMIT OR
SOMETHING.

IS IT
REALLY
LEGAL TO
CULTIVATE
THIS IN OUR
COUNTRY?



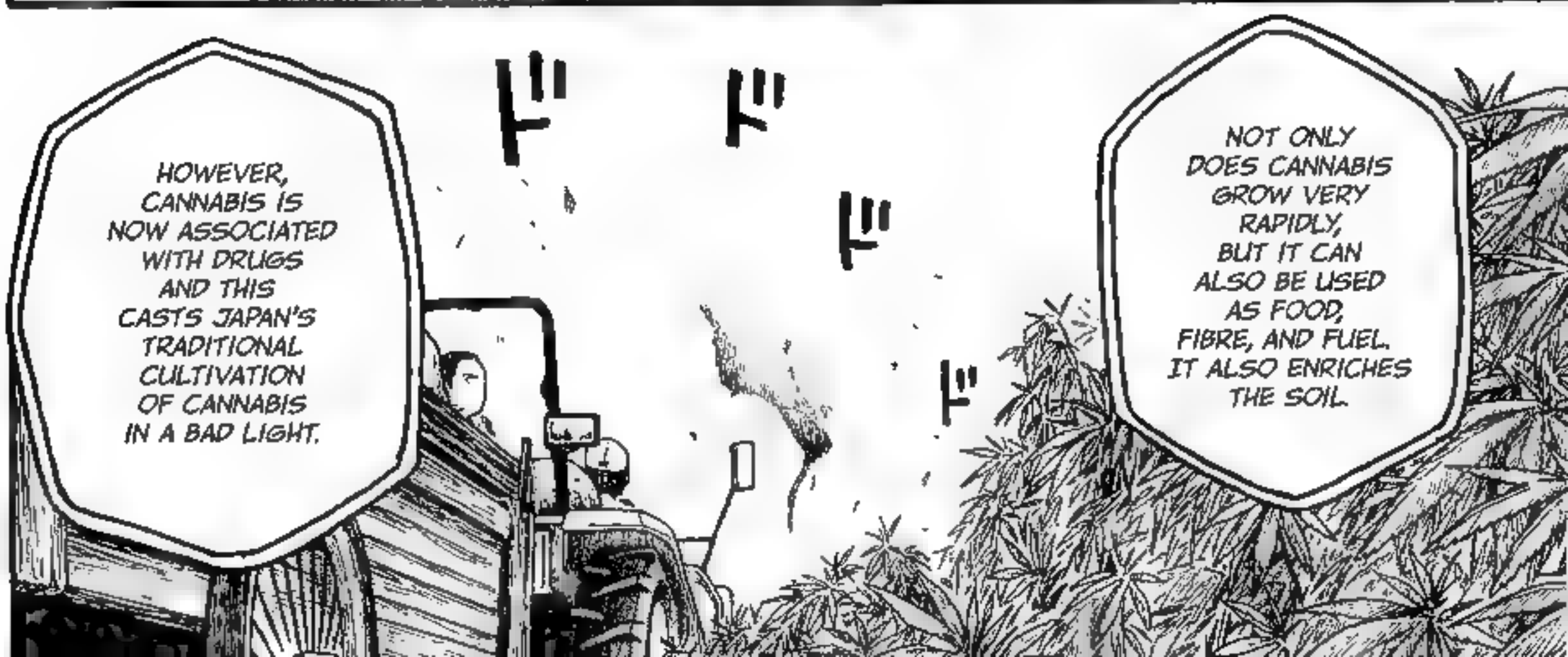
...WE ARE ALSO
RESEARCHING
ON HOW TO
USE CANNABIS
AS AN ALTERNATIVE
TO FOSSIL FUEL.

TAKING
A DIFFERENT
APPROACH
FROM THE
TRACTOR
WE SAW
JUST NOW,
...



THE USES OF
CANNABIS GAINED
PROMINENCE
IN AUSTRALIA
AND EUROPE
DURING
THE '80S.

IN JAPAN
WE HAVE HAD
A CLOSE
RELATIONSHIP
WITH IT
FOR OVER
10,000 YEARS,
SINCE THE
JOMON
PERIOD.

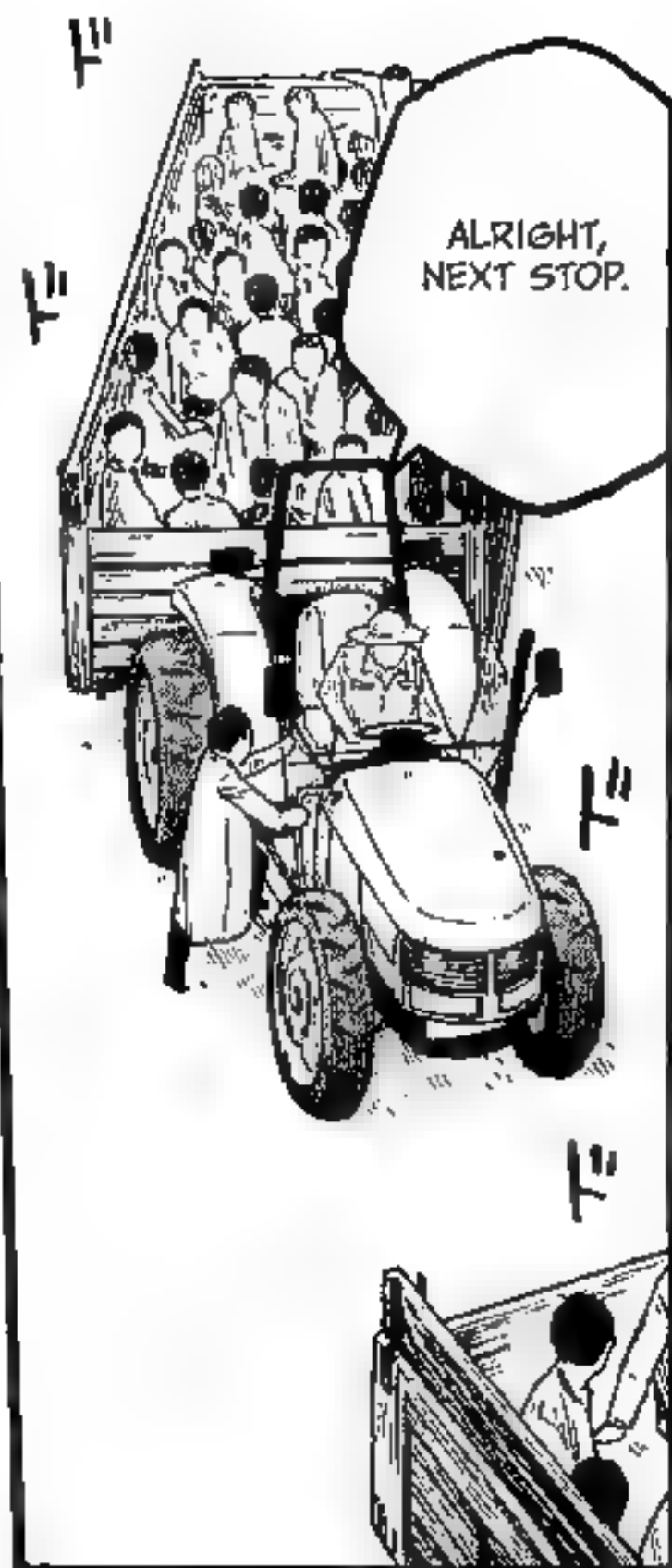


HOWEVER,
CANNABIS IS
NOW ASSOCIATED
WITH DRUGS
AND THIS
CASTS JAPAN'S
TRADITIONAL
CULTIVATION
OF CANNABIS
IN A BAD LIGHT.

NOT ONLY
DOES CANNABIS
GROW VERY
RAPIDLY,
BUT IT CAN
ALSO BE USED
AS FOOD,
FIBRE, AND FUEL.
IT ALSO ENRICHES
THE SOIL.



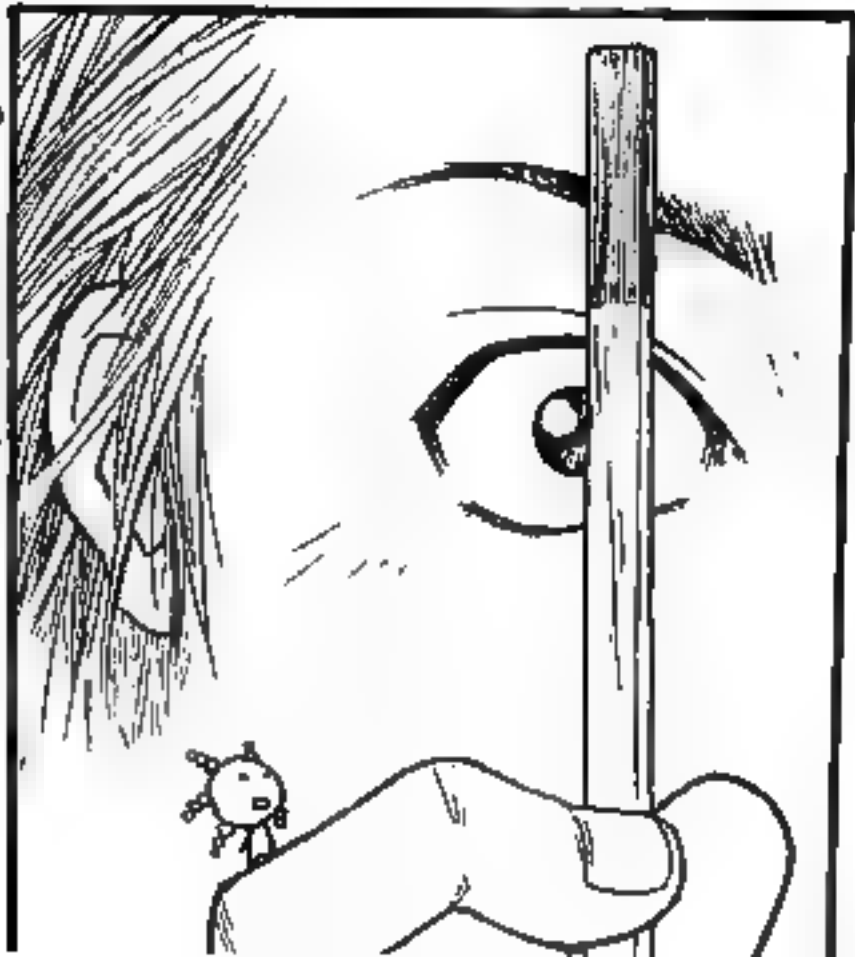
ITSUKI KEIZOU
- PROFESSOR
AT AGRI-LL
HE WANTS TO
USE SAWAKI'S
SPECIAL
ABILITY TO DO
GREAT THINGS.

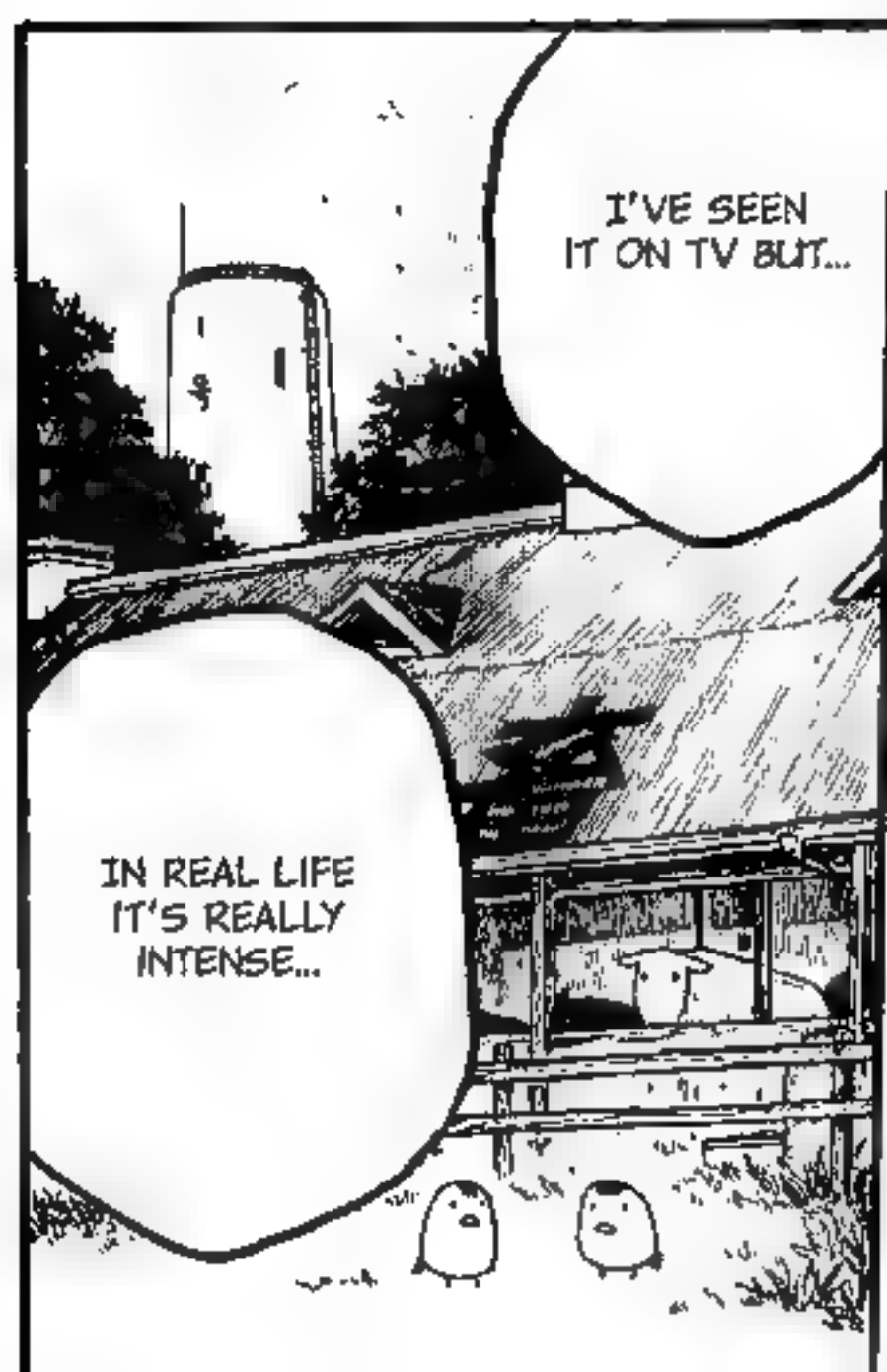



HASEGAWA
HARUKA
- GRADUATE
STUDENT
AT AGRI-LL ONE
OF ITSUKI'S
ASSISTANTS.
SHE IS NOT THE
QUEEN OF SAM.




A. ORYZAE
- YELLOW YEAST
USUALLY STICKS
TO SAWAKI.
IT CAME
FROM HIS
FAMILY HOME?!







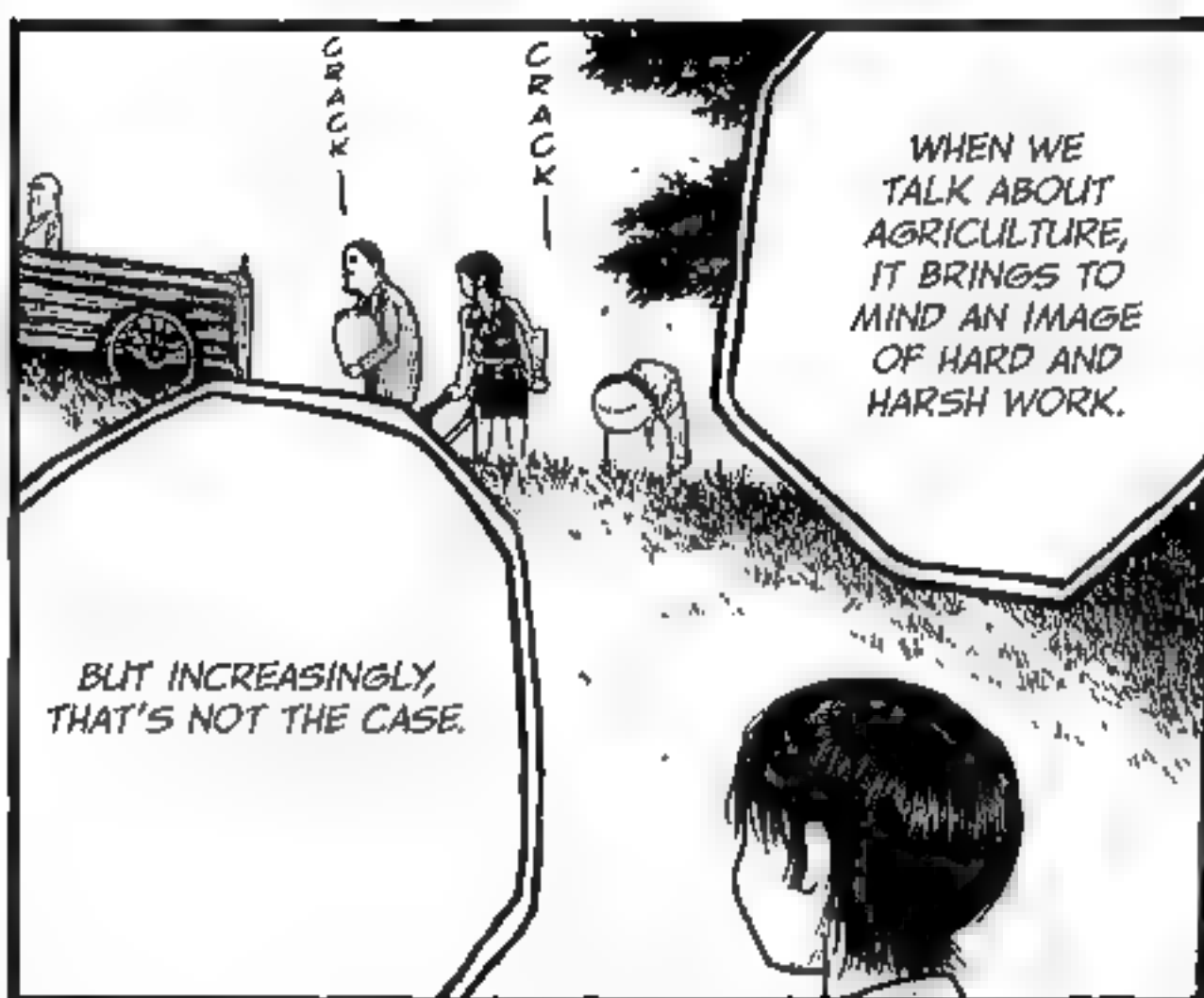
AH.

...THEY
ORIGINATE FROM
AGRICULTURAL
STUDIES.
IT'S A CUTTING
EDGE FIELD
OF STUDY.



ALTHOUGH
WE CALL IT
AGRICULTURAL
STUDIES,
OUR SCOPE
IS VERY WIDE...

INVENTIONS LIKE
GARBAGE BINS
THAT TURN RAW
GARBAGE INTO
COMPOST,
AND MICROWAVES
THAT DON'T
REQUIRE OIL
BUT RELY ON
STEAM TO COOK...



MISATO KAORI
- SECOND YEAR
LOVES
SAKE BUT
HIS SECRET
BREWING
FAILED AND
NOW HE HAS
A HUGE DEBT

BUT INCREASINGLY,
THAT'S NOT THE CASE.

WHEN WE
TALK ABOUT
AGRICULTURE,
IT BRINGS TO
MIND AN IMAGE
OF HARD AND
HARSH WORK.

KAWAHAMA TAKUMA
- SECOND YEAR.
OWES
MONEY ALONG
WITH MISATO
CAUGHT A COLD
DUE TO THE
RHINOVIRUS THE
PREVIOUS DAY



I DON'T
CARE

HE'S
SICK,
YOU
SEE...

IN THE
AFTERNOON
WE'LL LOOK
AT SOME
CUTTING EDGE
AGRICULTURAL
STUDIES,
BUT BEFORE
THAT WE'LL
HAVE LUNCH.

THAT'S
SLAVERY

THAT'S NOT
AGR.CULTURE.



PANG

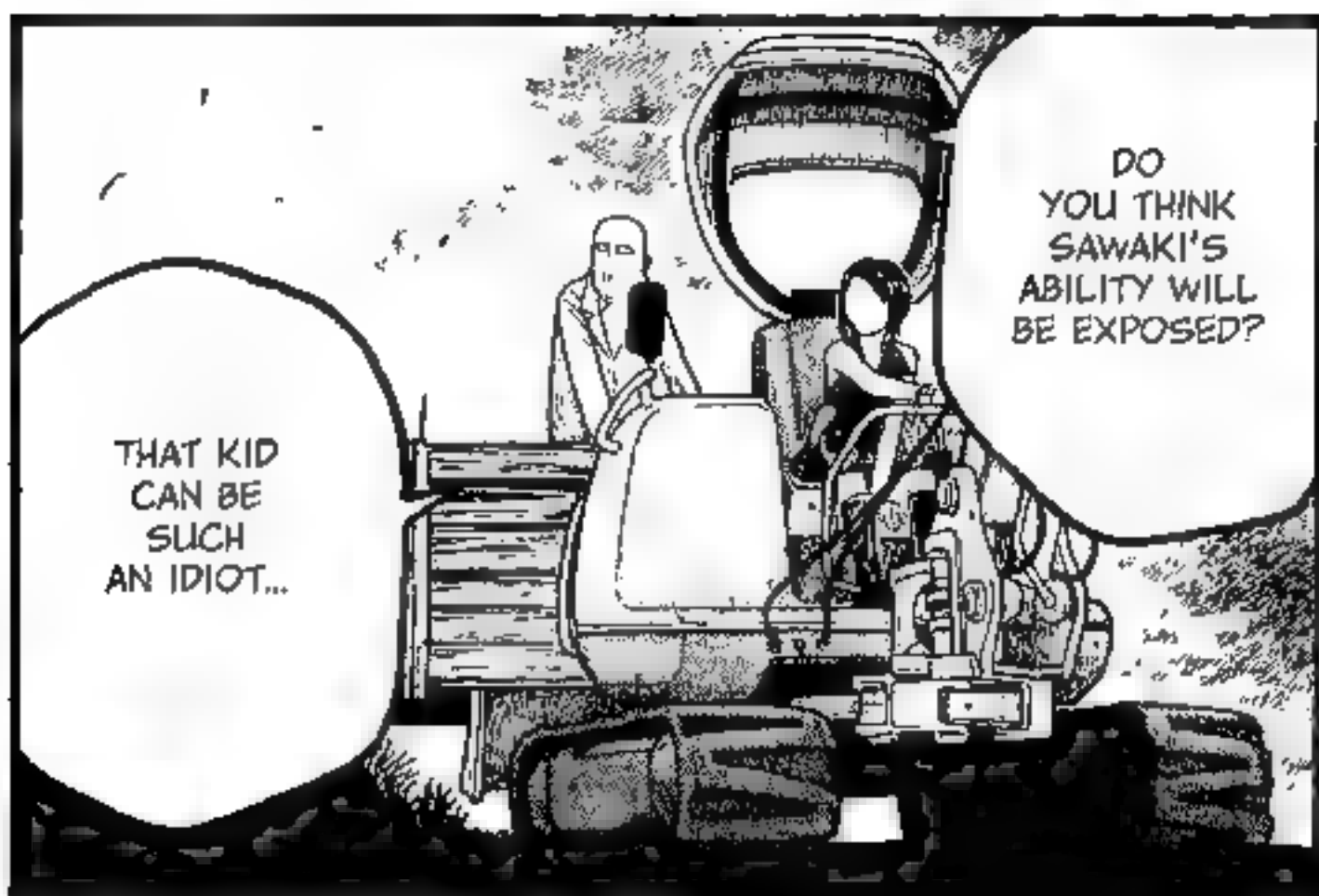
LOOK,
IT'S GETTING
DARK!

YOU'RE
BEING
PAID BY
THE HOUR
SO WORK!



LOOKS
LIKE IT'S
LUNCHTIME.

IT'S THE
FIRST YEARS.



THAT KID
CAN BE
SUCH
AN IDIOT...

DO
YOU THINK
SAWAKI'S
ABILITY WILL
BE EXPOSED?



OH.

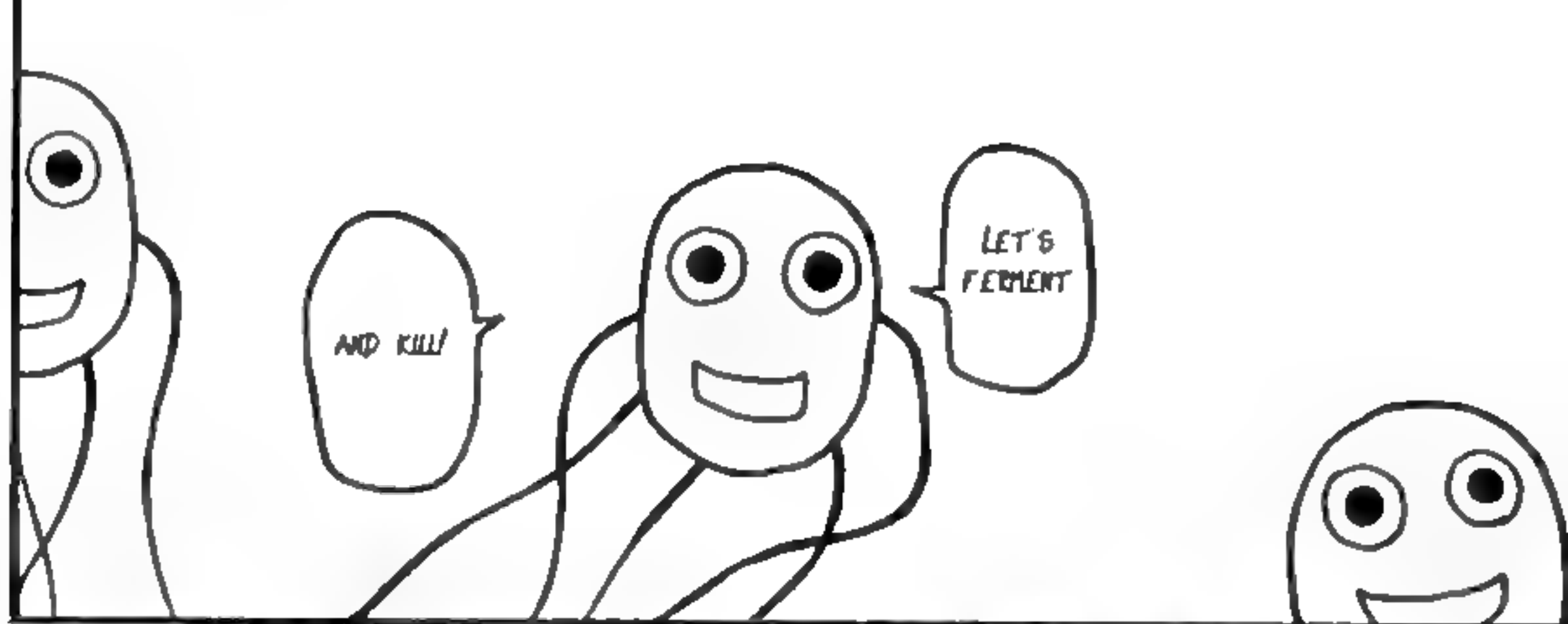


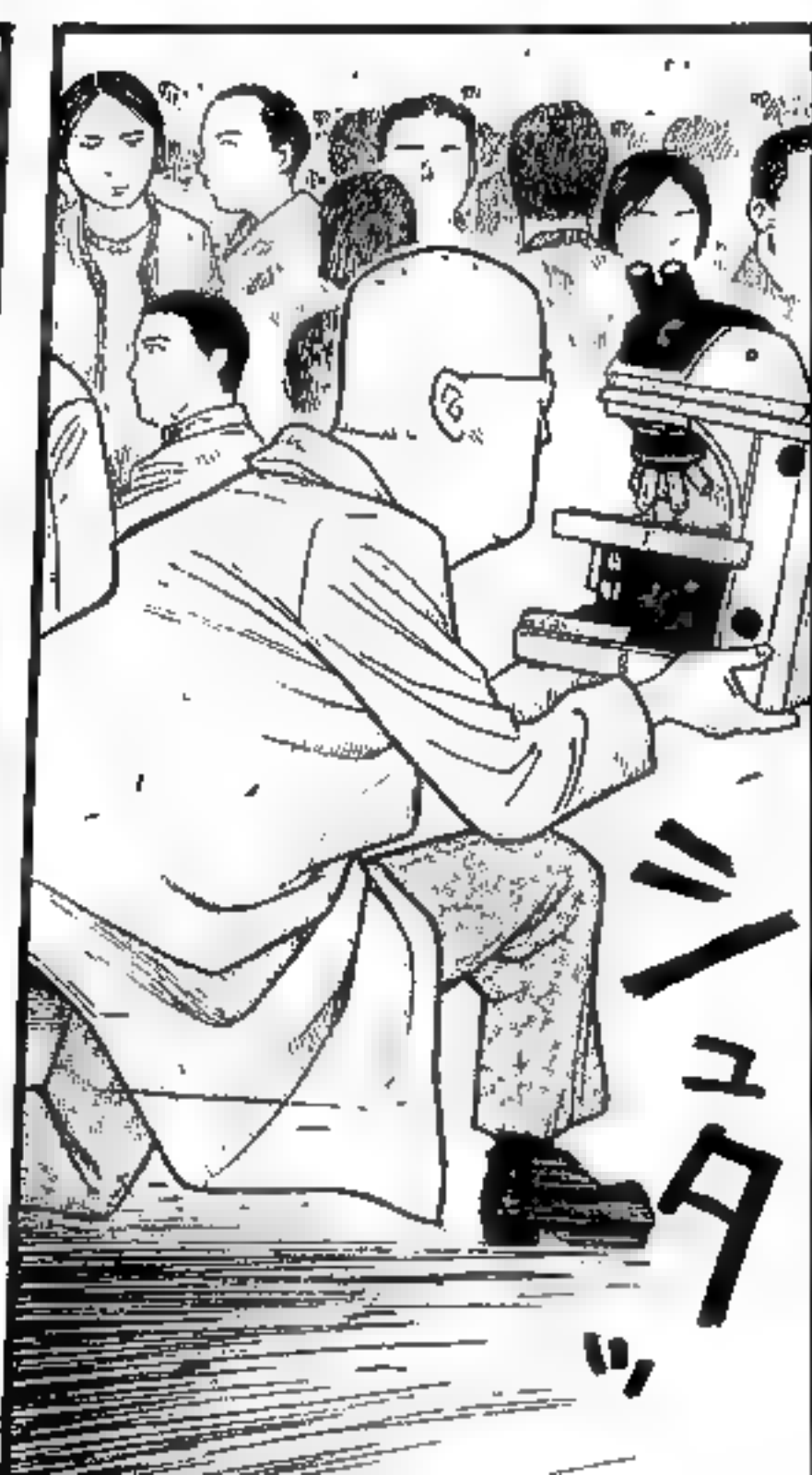
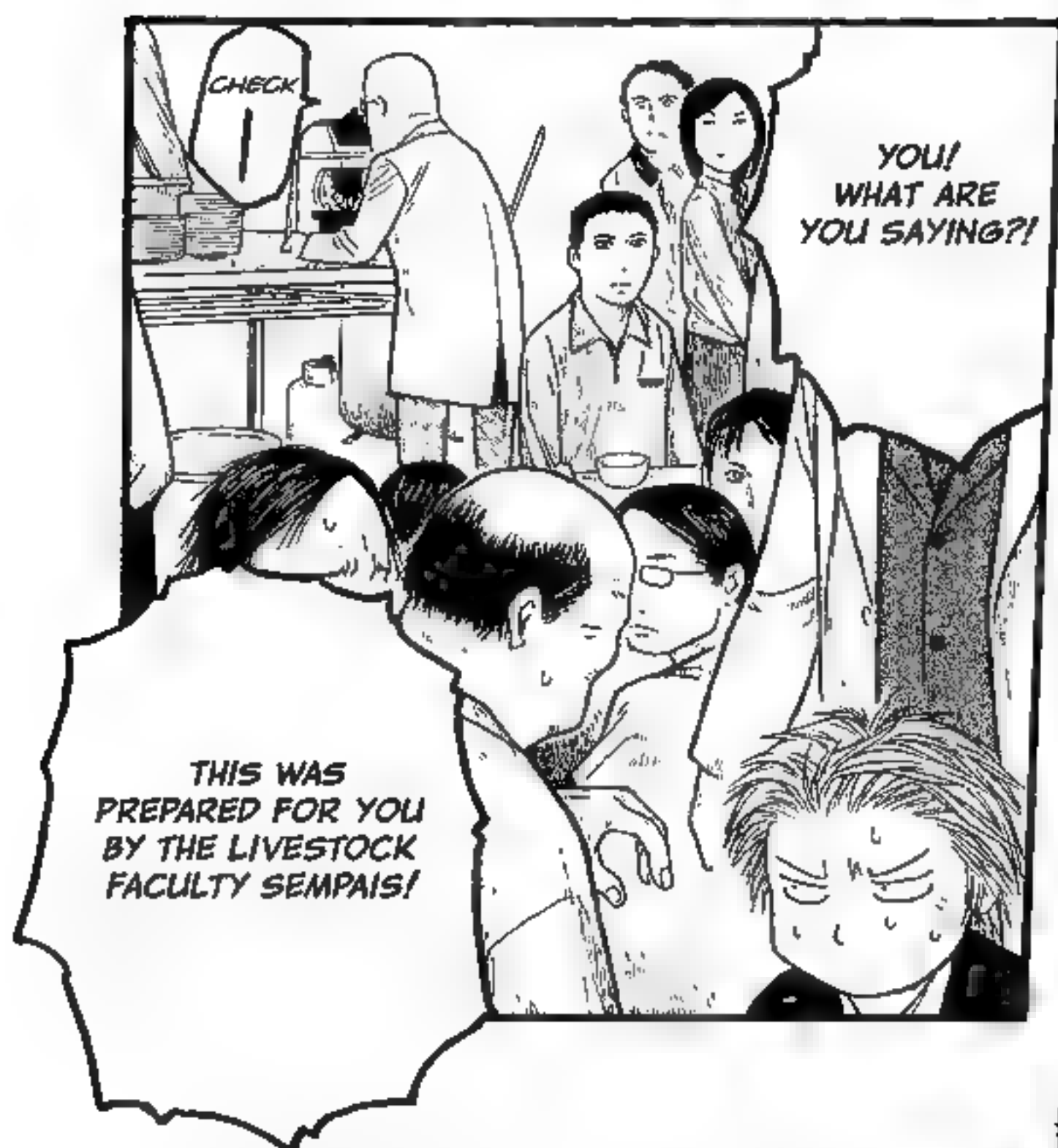
THERE ARE
VARIOUS DISHES,
SO PLEASE
CHOOSE WHAT
YOU LIKE AND
TAKE A SEAT.

THIS YEAR,
LUNCH HAS BEEN
PREPARED BY
THE SEMPAIS
FROM THE
LIVESTOCK
FACULTY,
WHO HAVE BEEN
PREPARING
SINCE
YESTERDAY

PLEASE
DON'T START
EATING UNTIL
EVERYONE'S
GOT THEIR
FOOD.









O-157
(ENTERO-
HEMORRHAGIC
STRAIN OF
E. COLI
BACTERIA)
- IN THE TOWN
WHERE THE
AUTHOR LIVES,
THESE GUYS
CAUSED A
MAJOR
DISTURBANCE
SOME YEARS
AGO).





BUT
THE TEACHERS
SHOULD OBSERVE
THE STUDENTS
UNTIL THE
INCUBATION
PERIOD IS OVER.

FORTUNATELY,
NO ONE HAD
STARTED EATING YET
SO IT'S NOT
A MAJOR ISSUE,
I THINK.



SAWAKI-KUN



IF THOSE
GUYS HADN'T
BEEN THERE
IT WOULD
JUST HAVE
BEEN ORDINARY
BACTERIA.

IT WAS
THE SALAD
DRESSING.



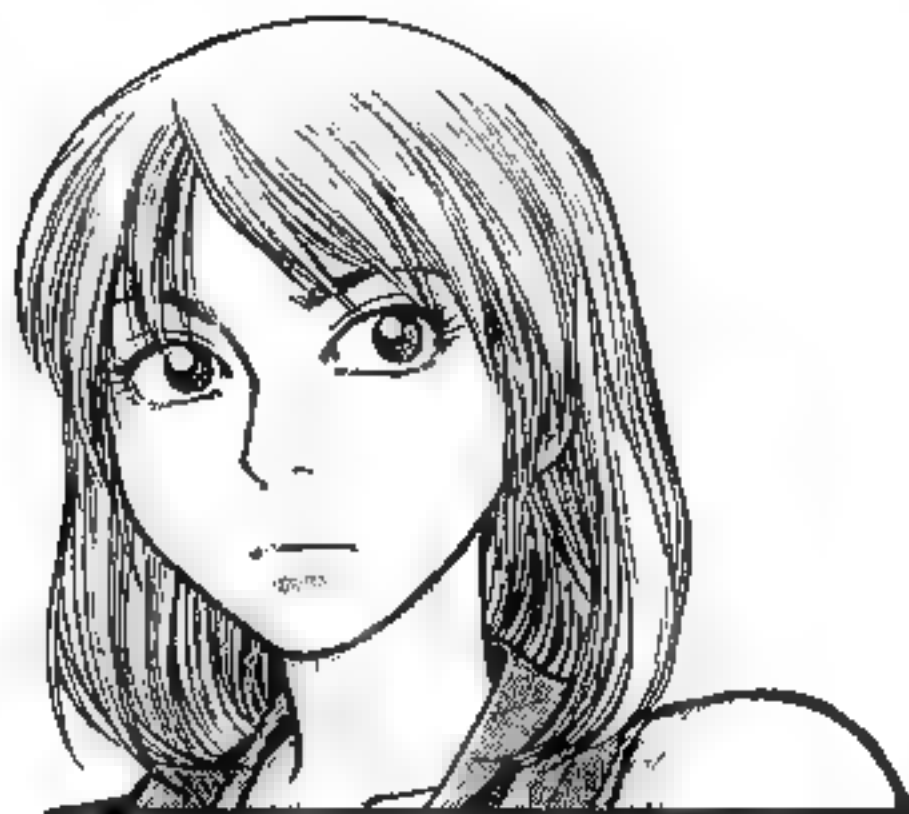
STUDENTS
WHO HAVE NOT
BEEN CHECKED
BY A DOCTOR,
PLEASE RAISE
YOUR HANDS.

PLEASE DO NOT
REMOVE THE
STICKER ON
YOUR CHEST.



SOMEONE IN
THE LIVESTOCK
FACULTY WHO
LOOKS
AFTER COWS
OR SOMETHING
MUST HAVE
ACCIDENTALLY
INFECTED
THE FOOD.

O-157 ARE
ABLE TO
SURVIVE
EXTREMELY
ACIDIC
CONDITIONS...



BUT THIS
IS THE FIRST
TIME THAT
A FOOD
POISONING
INCIDENT...

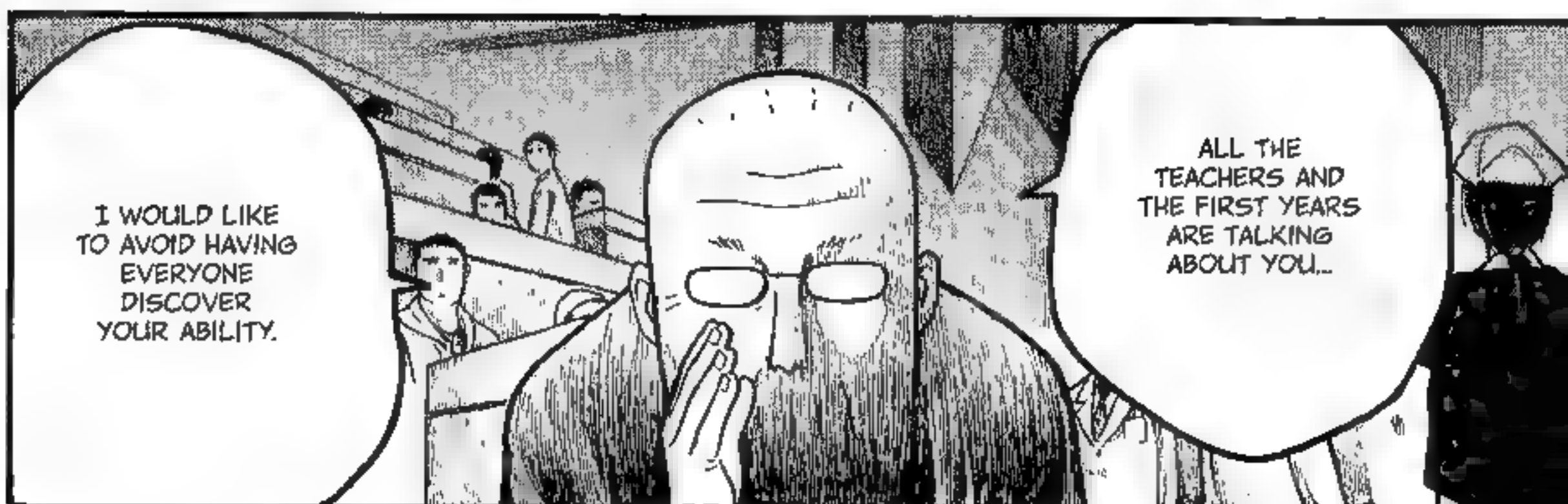


...HAS ZERO
VICTIMS...



ALTHOUGH...

...WOULDN'T
IT HAVE BEEN
BETTER IF
YOU HADN'T
SAID
ANYTHING?



I WOULD LIKE
TO AVOID HAVING
EVERYONE
DISCOVER
YOUR ABILITY.

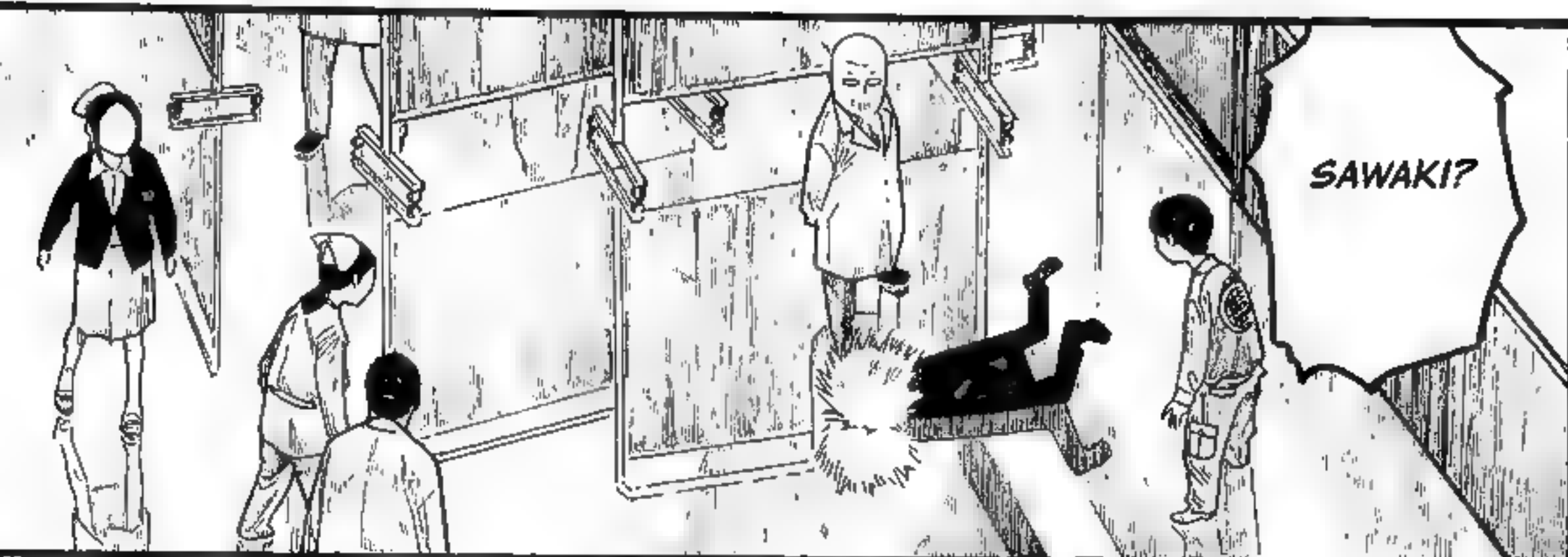
ALL THE
TEACHERS AND
THE FIRST YEARS
ARE TALKING
ABOUT YOU...

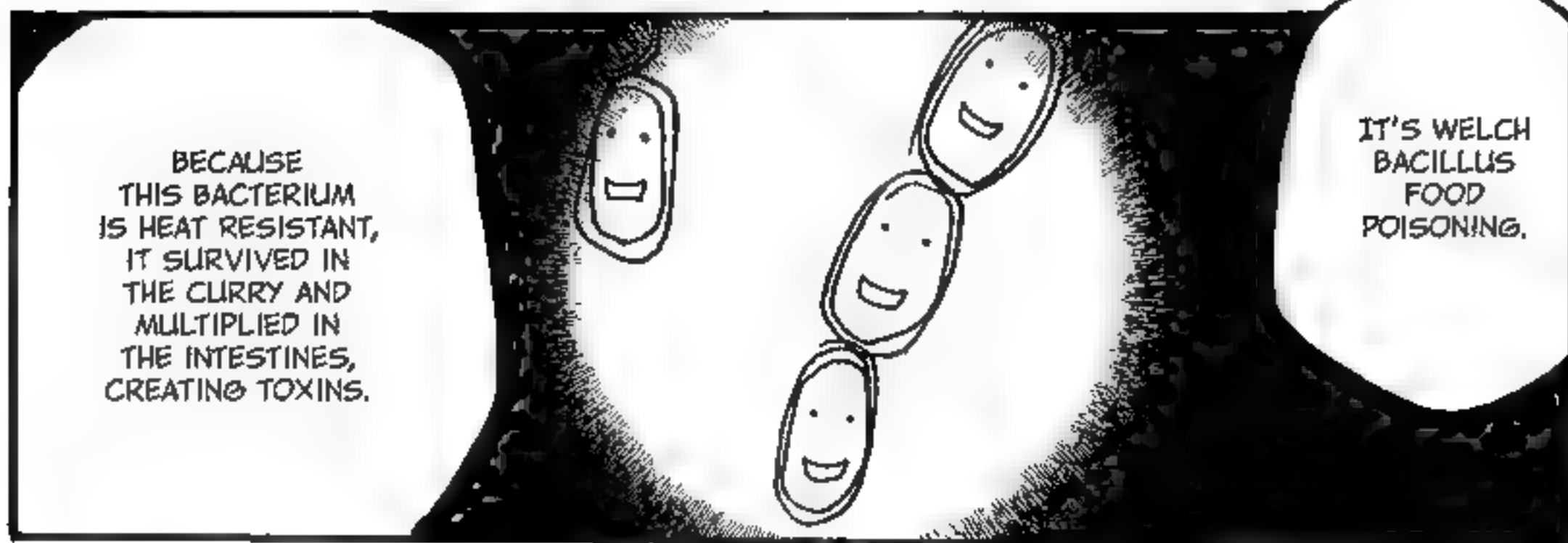


WELL...
THIS TIME,
WE'LL
COVER IT UP
BY SAYING
I DISCOVERED
IT WHEN YOU
TOLD ME.

BUT WHY...

SENSEI...

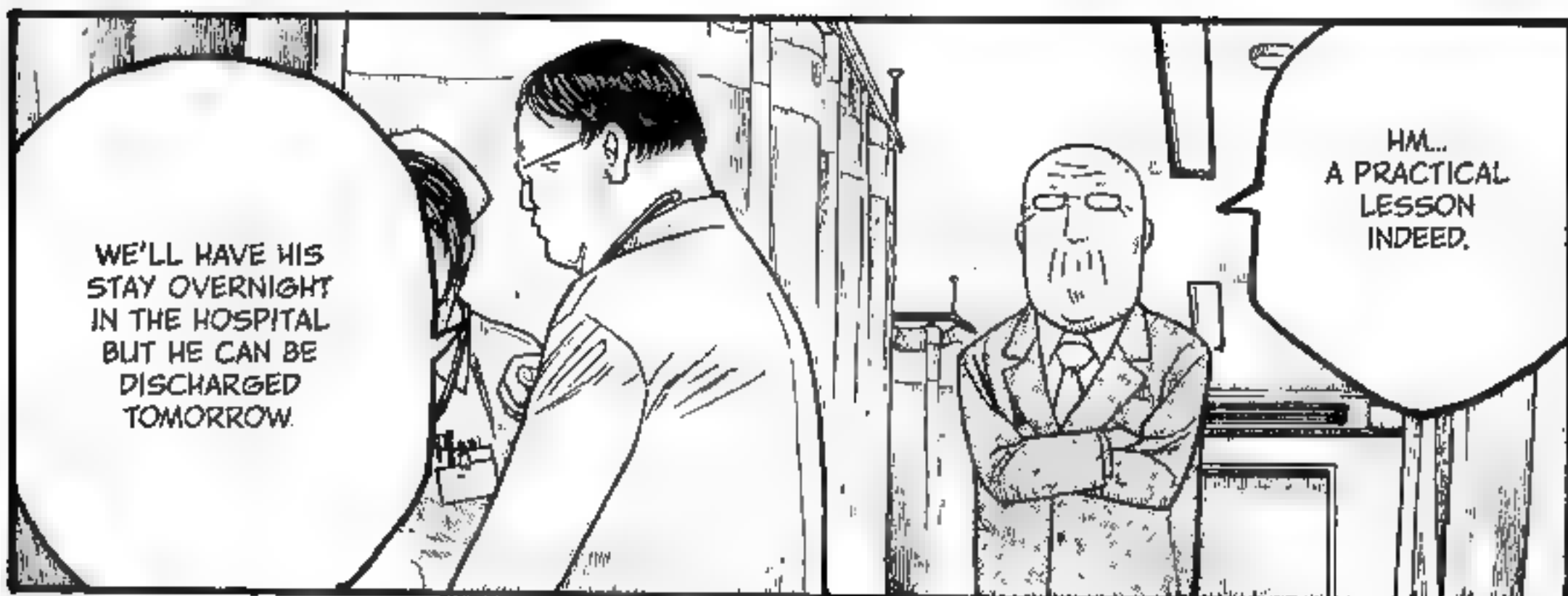




BECAUSE
THIS BACTERIUM
IS HEAT RESISTANT,
IT SURVIVED IN
THE CURRY AND
MULTIPLIED IN
THE INTESTINES,
CREATING TOXINS.

IT'S WELCH
BACILLUS
FOOD
POISONING.

C. PERFRINGENS
(WELCH
BACILLUS)
- BACTERIA
THAT CAUSES
GAS GANGRENE
QUITE A LOT OF
PEOPLE CARRY
THIS BACTERIUM,
ONLY SOME
OF THEM
SUFFER
FROM FOOD
POISONING.



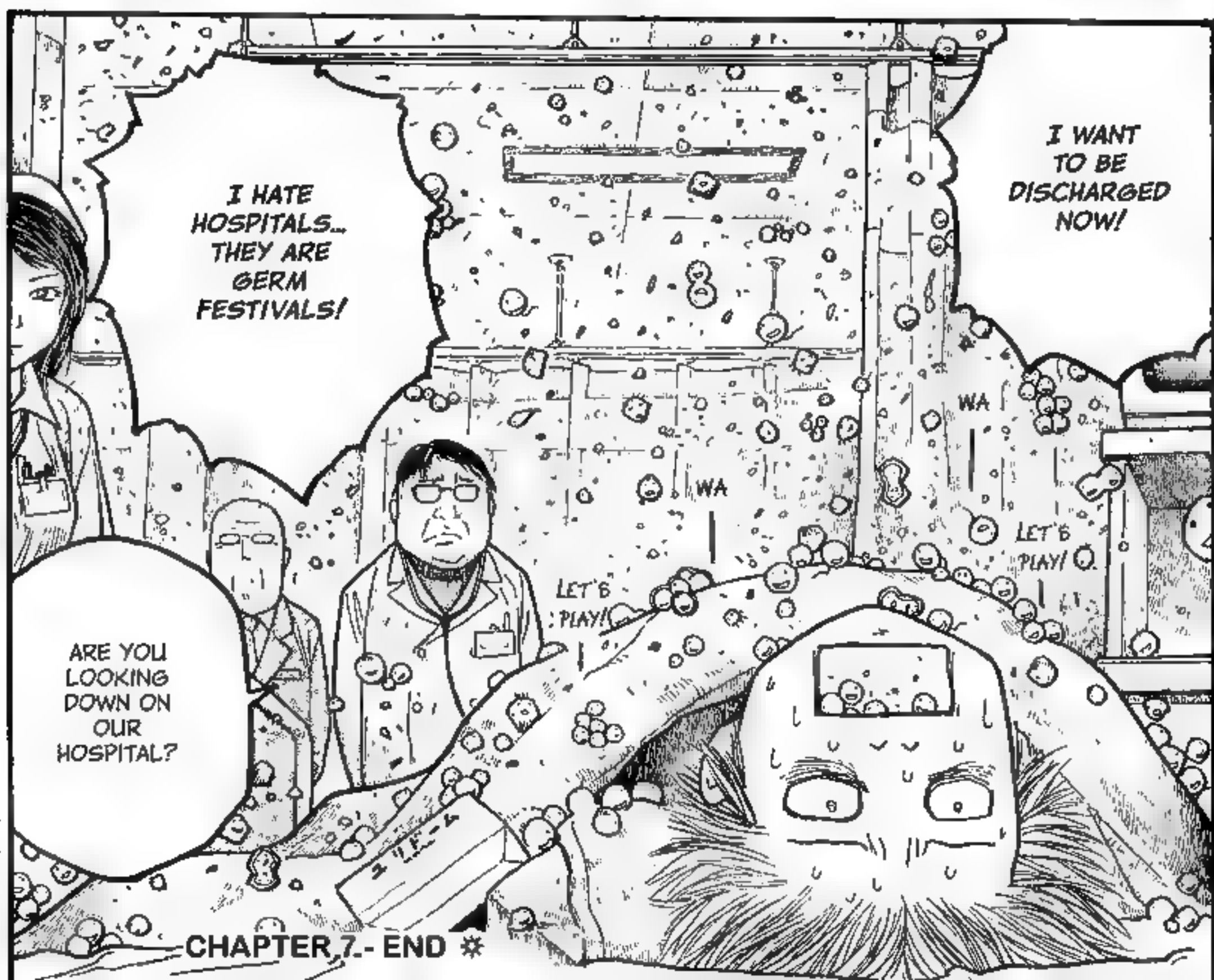
WE'LL HAVE HIS
STAY OVERNIGHT
IN THE HOSPITAL
BUT HE CAN BE
DISCHARGED
TOMORROW.

HM...
A PRACTICAL
LESSON
INDEED.

MRSA
"METHICILLIN-
RESISTANT
STAPHYLO-
COCCUS
AUREUS"



S. EPIDERMIDIS
"STAPHYLO-
COCCUS
EPIDERMIDIS"



I HATE
HOSPITALS...
THEY ARE
GERM
FESTIVALS!

I WANT
TO BE
DISCHARGED
NOW!

ARE YOU
LOOKING
DOWN ON
OUR
HOSPITAL?

LET'S
PLAY!

LET'S
PLAY!

P. AERUGINOSA
LITERALLY
MEANS
"GREEN PUS
BACTERIUM"

VRE
- VANCOMYCIN-
RESISTANT
ENTEROCOCCUS

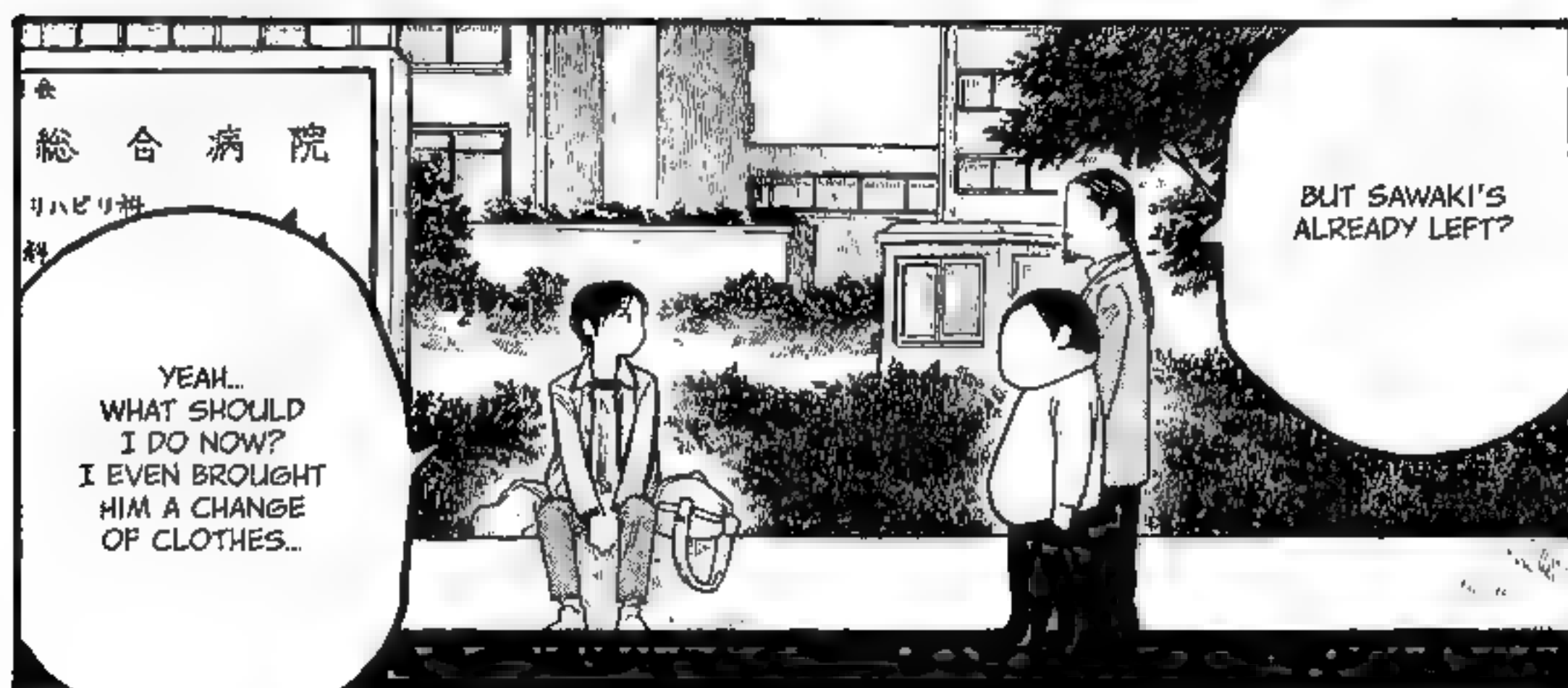
THESE ARE
FAMOUS FOR
BEING FOUND
IN HOSPITALS,
BUT THEY ARE
ALSO FOUND IN
WATER, SOIL,
AND EVEN IN
PEOPLE'S
NOSES.
HEALTHY PEOPLE
USUALLY DO
NOT GET
INFECTED.





THERE'RE
ALL SORTS OF
STRANGE GERMS
IN THE HOSPITAL
SO HE'S HATED
THE HOSPITAL
SINCE HE
WAS A KID.

HE TOLD ME
TO COME PICK
HIM UP FIRST
THING IN THE
MORNING.



YEAH...
WHAT SHOULD
I DO NOW?
I EVEN BROUGHT
HIM A CHANGE
OF CLOTHES...

BUT SAWAKI'S
ALREADY LEFT?



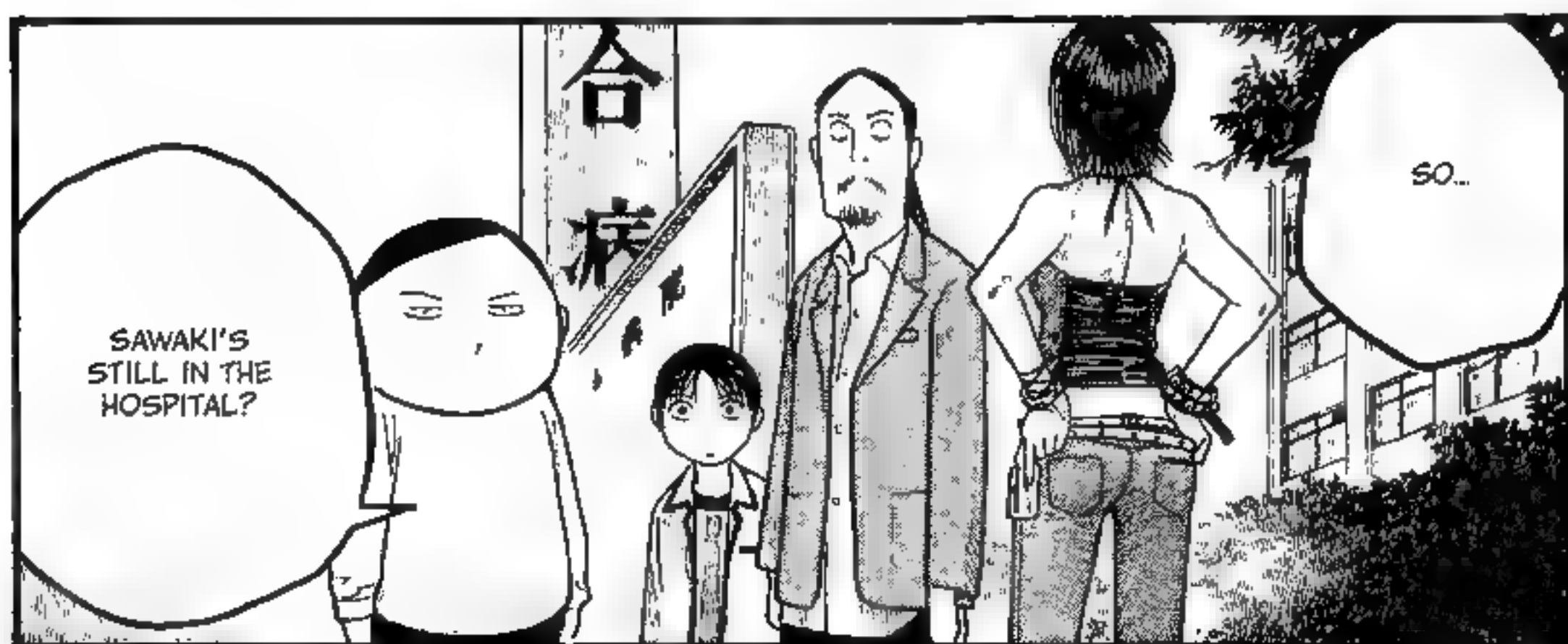
DAMN...
MAYBE
HE'S BEEN
TAKEN TO
ITSUKI'S...

WITHOUT HIM,
WE CAN'T DO
ANYTHING
ABOUT THE
CORDECEPS
OR THE MONEY
WE OWE ITSUKI...



AMAZING...
HE LEFT
THE HOSPITAL
SO EARLY.

NO GOOD...
I CAN'T GET
THROUGH TO
HIS PHONE.



農物語



TALES OF AGRICULTURE

I WAS JUST
VISITING YOU
ON THE WAY
TO SCHOOL...
WHY DID YOU
LEAVE WITH
ME?



BECAUSE I HAD
FOOD POISONING,
I GOT WORRIED
ABOUT BEING
INFECTED
WITH GERMS.
I DON'T WANT
TO REMAIN IN
THE HOSPITAL
WHERE IT'S
FULL OF GERMS!

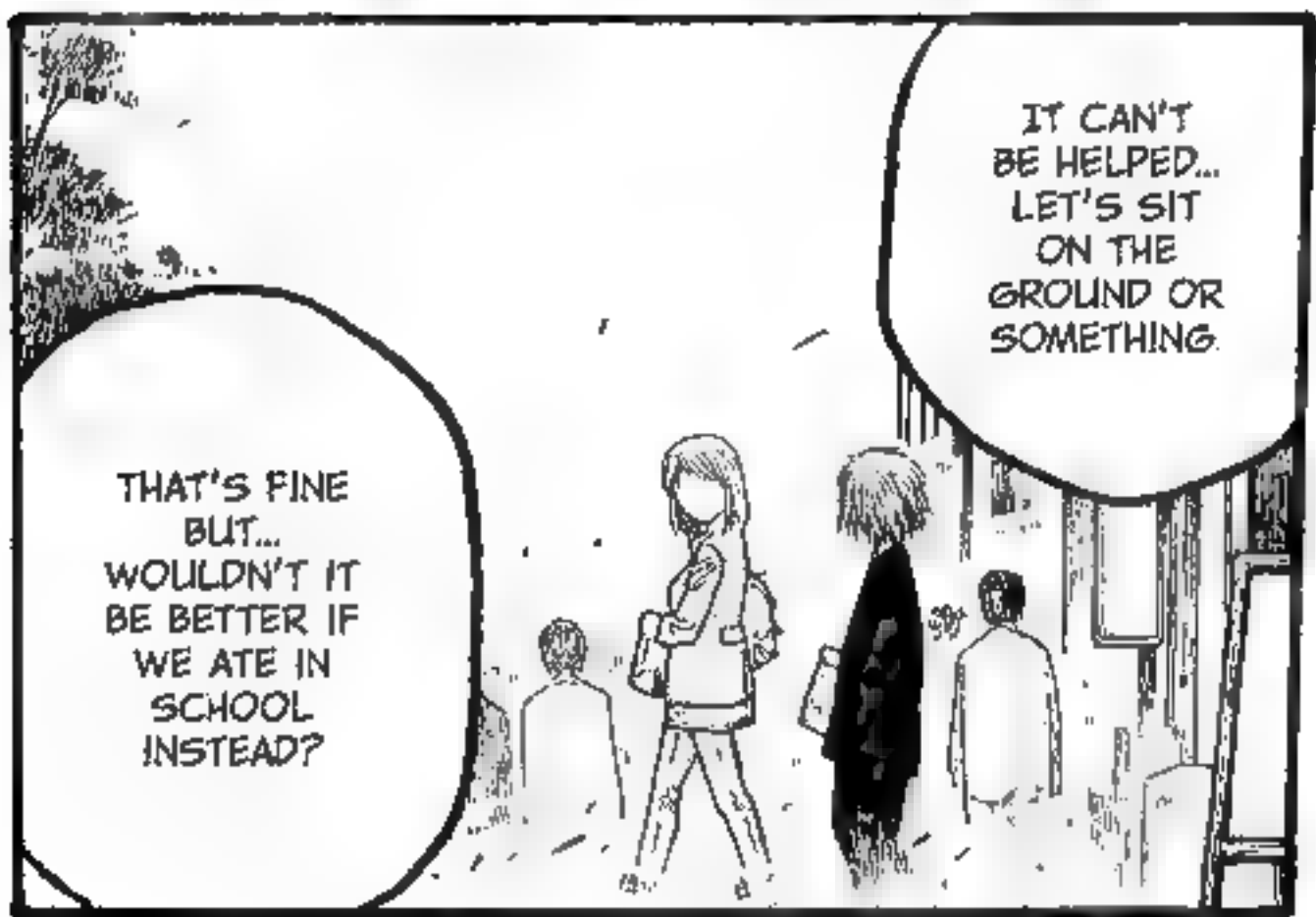


CHAPTER 8 - ANTI-BACTERIAL



ALL THE SEATS ARE TAKEN... THAT'S THE CAPITAL FOR YOU.

FAST FOOD FOR BREAKFAST? THIS IS TOKYO ALRIGHT...



THAT'S FINE BUT... WOULDN'T IT BE BETTER IF WE ATE IN SCHOOL INSTEAD?

IT CAN'T BE HELPED... LET'S SIT ON THE GROUND OR SOMETHING.



SHUUN



R..

REALLY?



IT'S OKAY.. LET'S EAT IN FRONT OF THE STORE.

SAWAKI-KUN, YOU CAN SIT ON THE SCOOTER.




SAWAKI TADAYASU - PROTAGONIST FOR SOME REASON, HE CAN SEE MICROBES. IN THE LAST CHAPTER, HE WAS HOSPITALISED FOR FOOD POISONING.



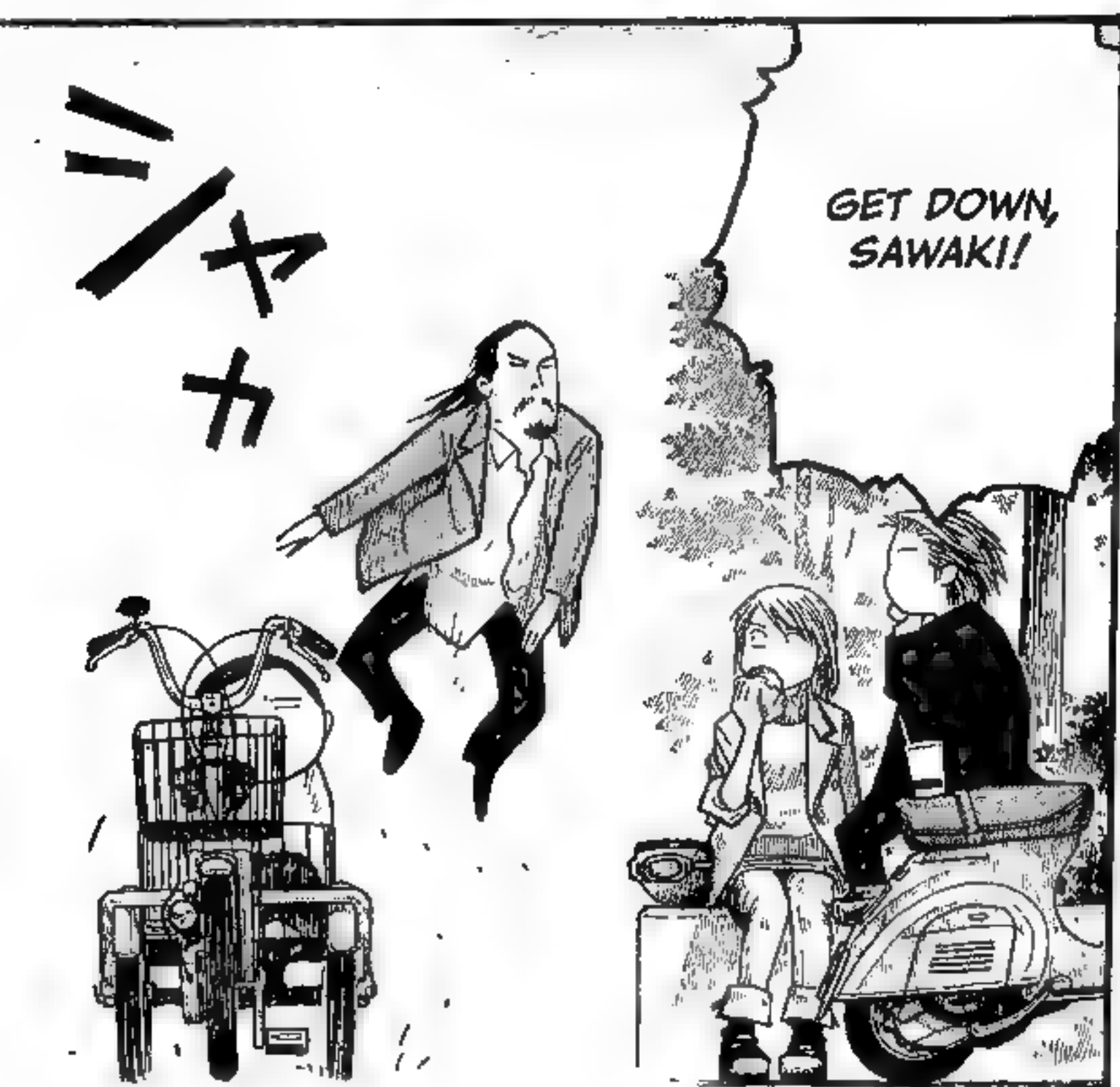
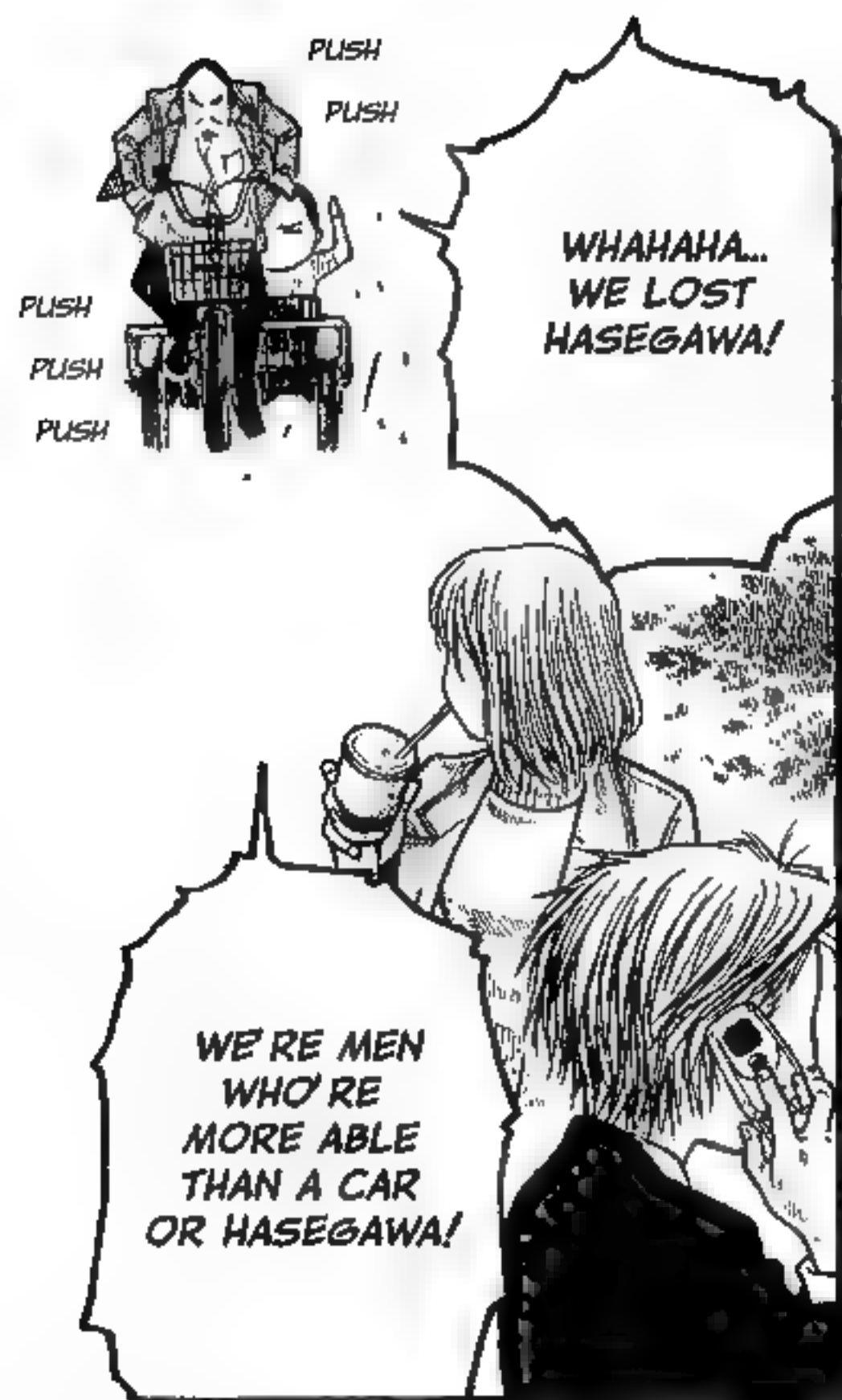

A. ORYZAE
- YELLOW YEAST
OFTEN STICKS
TO SAWAKI.
IT TALKS A LOT??

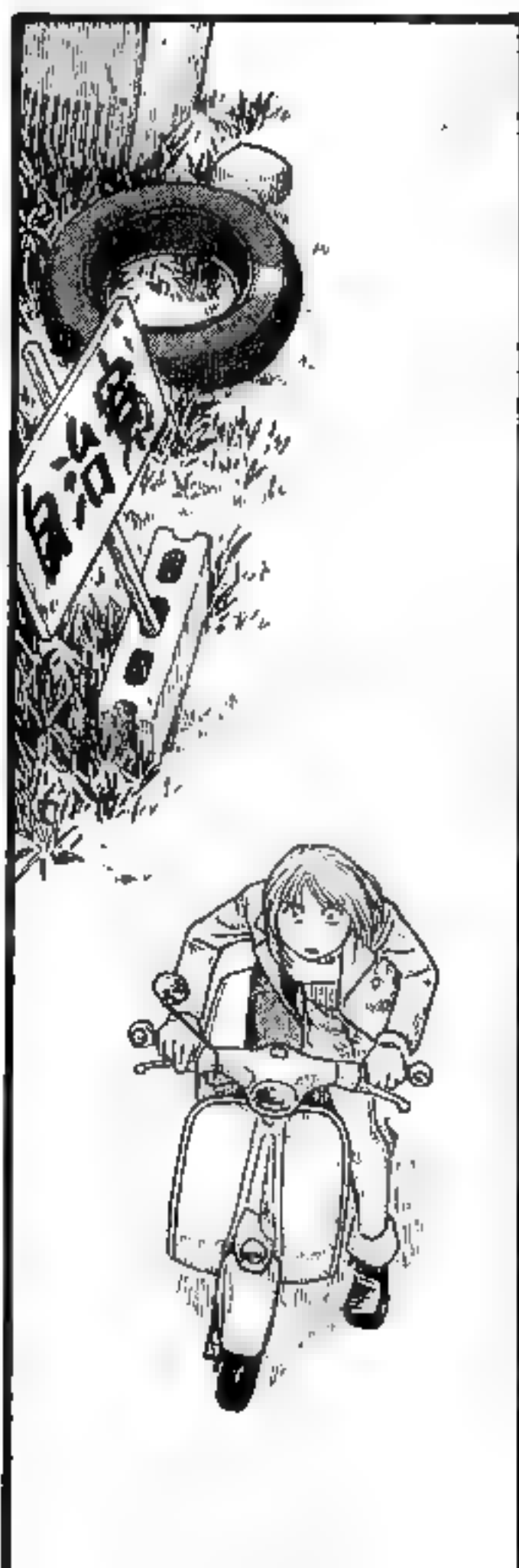
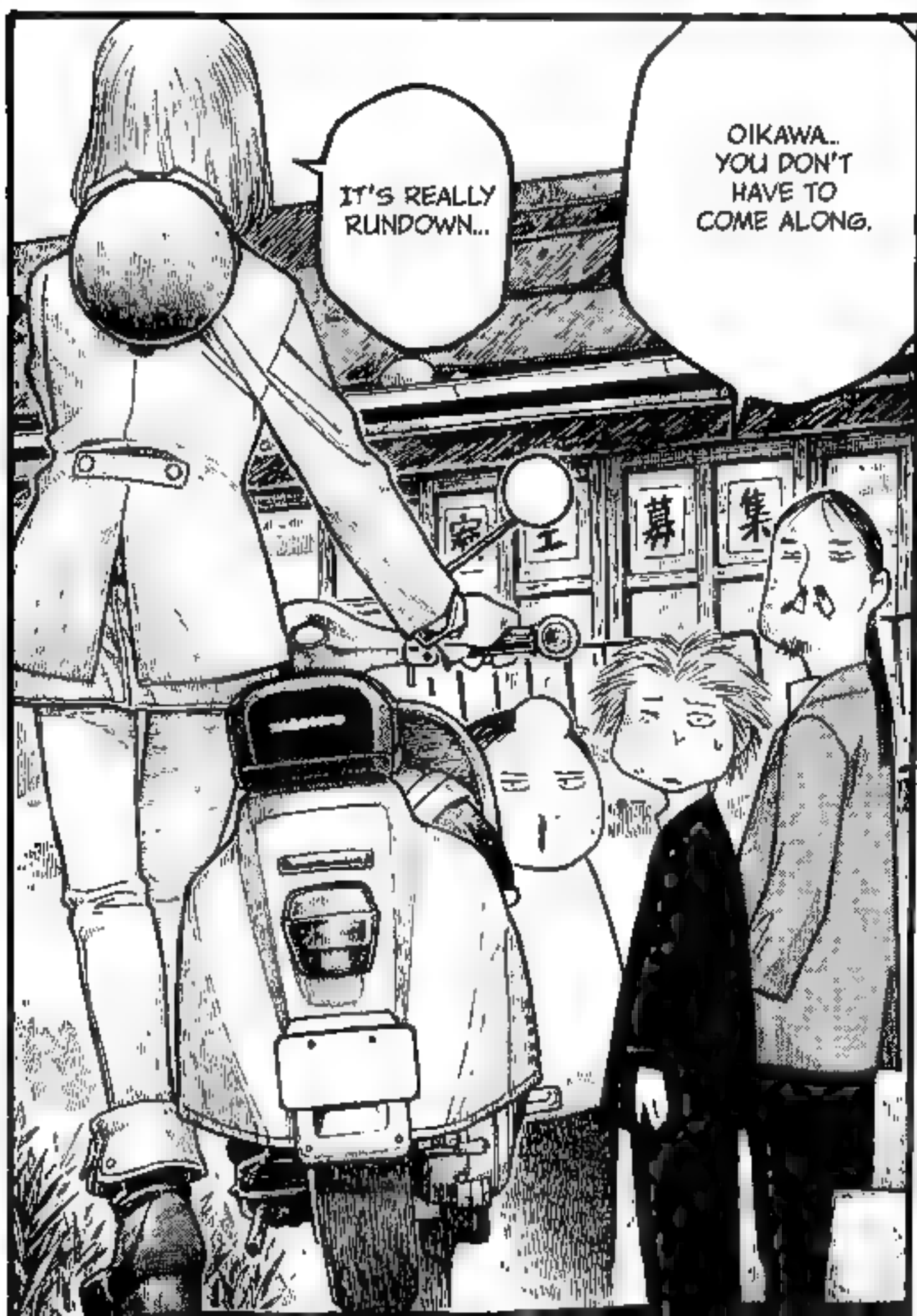
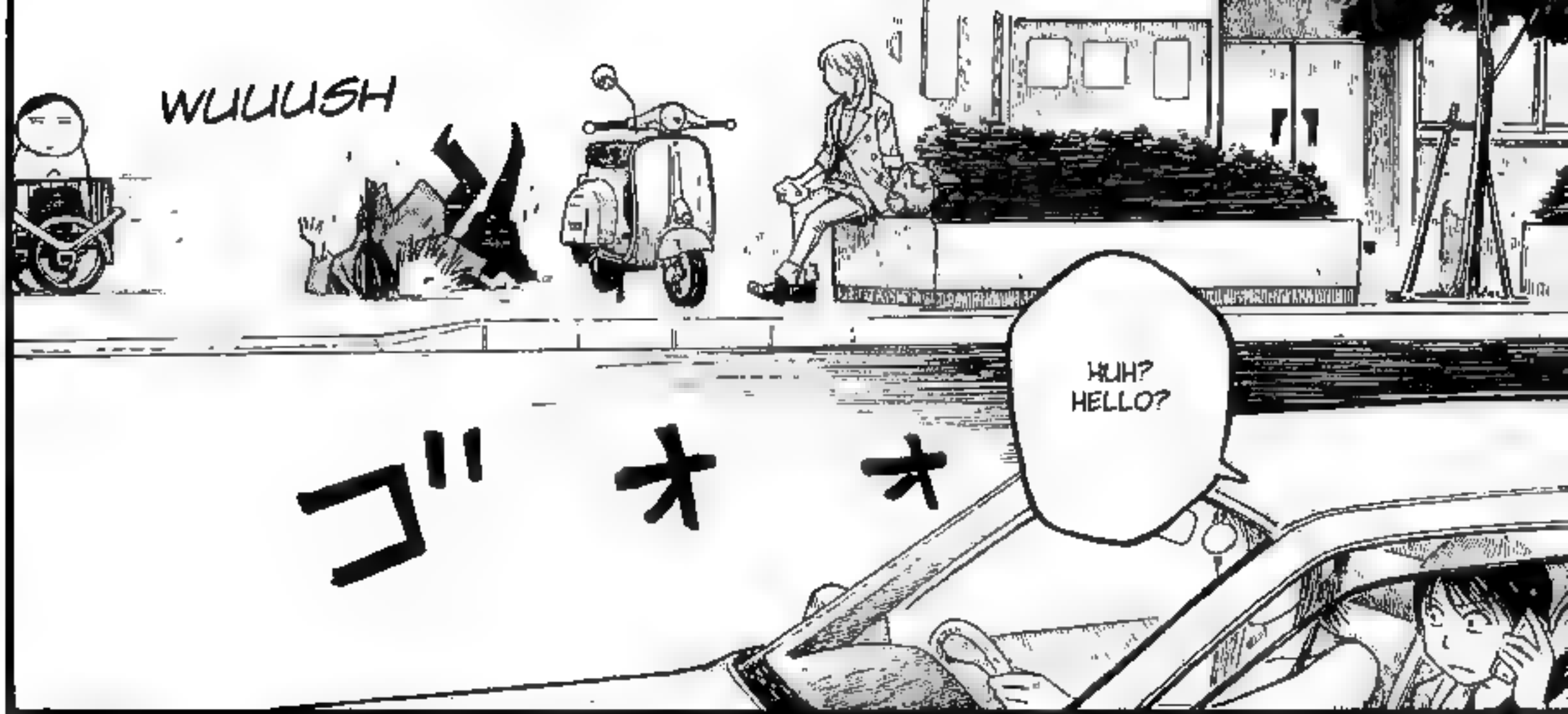



YUUKI KEI
- SAWAKI'S CHILDHOOD
FRIEND AND GRANDSON
OF A SAKE BREWER.
WILL DEFINITELY
FEATURE MORE IN THE
NEXT CHAPTER.









OIKAWA HAZUKI
- A FIRST YEAR
LIKE SAWAKI
AND YULUKI.
SHE DOESN'T
KNOW ABOUT
SAWAKI'S
ABILITY



MISATO KAORU
- SECOND YEAR
HIS SECRET
SAKE BREWING
ATTEMPT FAILED
AND HE NOW HAS
HUGE DEBTS.
HE'S COUNTING
ON SAWAKI'S
ABILITY



HMM HMM

I'M SORRY
BUT WE HAVE
NO TIME TO
CARE ABOUT
THAT NOW...

DOES
THAT GIRL
KNOW ABOUT
SAWAKI'S
ABILITY?



WHOA...
IT STINKS
OF MOULD...

EXACTLY
IT'S NOT
THE SORT OF
THING YOU
CAN GET RID
OF WITH
WET WIPES.



I SEE...

IT'S
ALRIGHT.
I BROUGHT
ALONG
A SPRAY,
TOO.

PESHA

PETA

PESHI

NEVER
THOUGHT
I'D SEE THE
DAY WHEN A
GIRL STEPS
IN HERE.



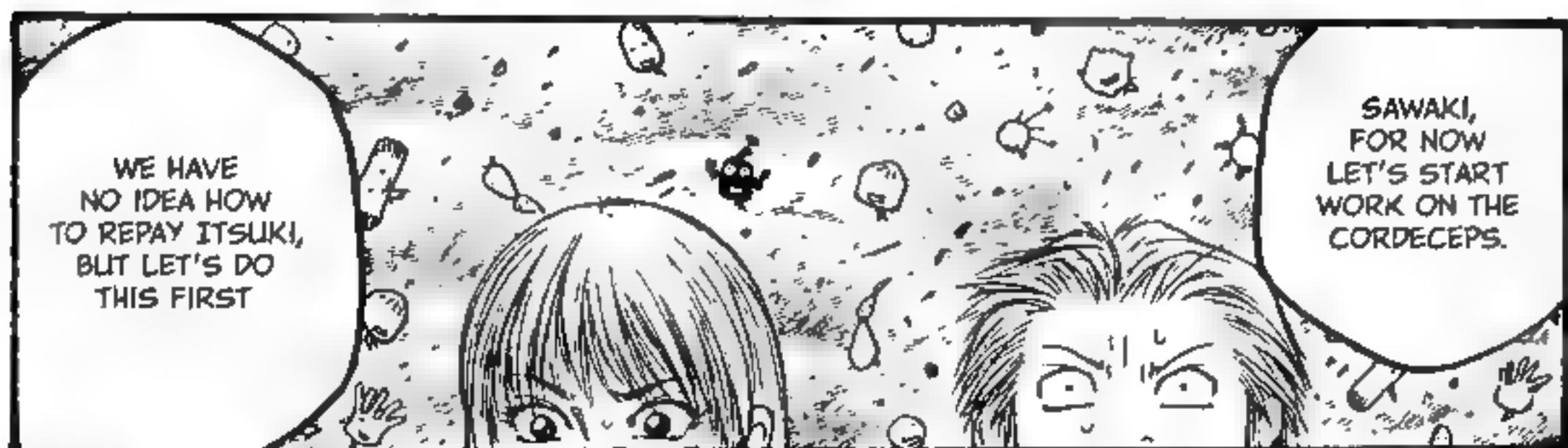
IT MIGHT BE
TOO CRAMPED
FOR A GIRL,
THOUGH.

WELL,
COME ON IN.



P. FLUORESCENS
- FLORESCENT BACILLUS. IS USED TO MAKE M.J.K. THAT GLOWS GREEN. BELONGS TO THE PSEUDOMONAS GENUS.

P. VULGARIS
- IT LIKES PROTEIN. IT HAS A WEAKNESS FOR CHIKUWA AND KAMABOKO (TYPES OF JAPANESE FISHCAKE).



CL. BUTYRICUM
- BUTYRIC ACID BACILLUS. IT LIKES PICKLES, PARTICULARLY IN JAPANESE FOOD.



B. SUBTILIS
- MAY BACILLUS. IT LIKES STARCHY FOODS AND FISH MEAT.

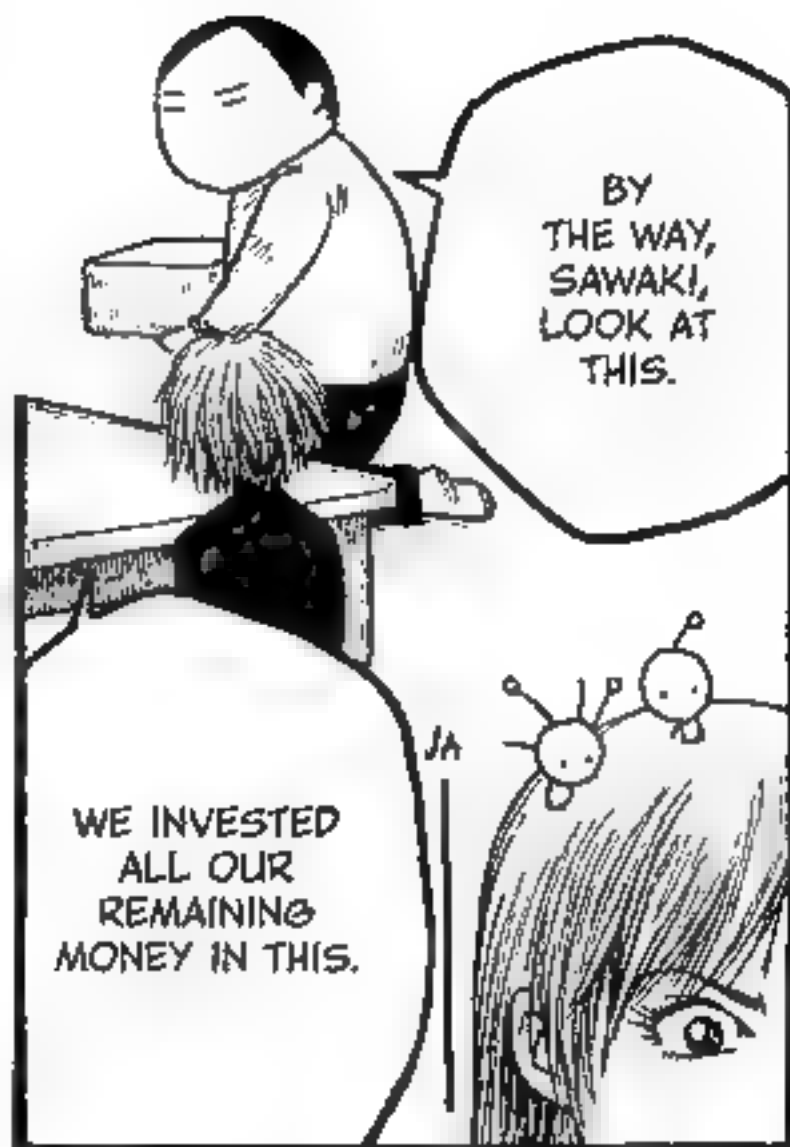
E. CAROTIVORA
- SOFT ROT BACILLUS. IT IS VEGETARIAN AND LIKES FRUIT.



C. SINENSIS
- A CATERPILLAR FUNGUS.
IT ATTACHES
ITSELF TO
A CATERPILLAR
AND TURNS IT
INTO A "PLANT"
MADE FAMOUS
BY MAGUNDAN.
("LITERALLY,
"CALVARY TEAM",
A JAPANESE
BAND)).



WHAT'S
THIS...

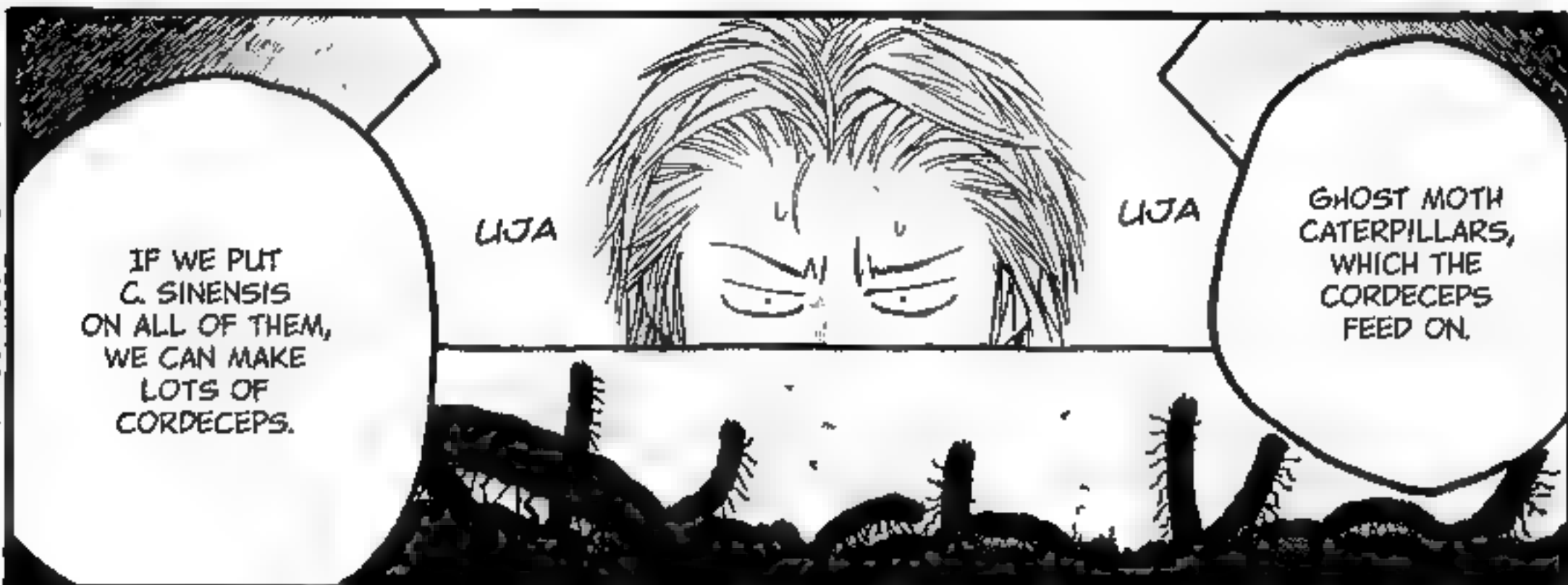


BY
THE WAY,
SAWAKI,
LOOK AT
THIS.

WE INVESTED
ALL OUR
REMAINING
MONEY IN THIS.



**KAWAHAMA
TAKUMA**
- SECOND YEAR
OWES
DEBTS ALONG
WITH MISATO
THIS CHAPTER,
HIS BORING
KNOWLEDGE
IS EXPOSED.

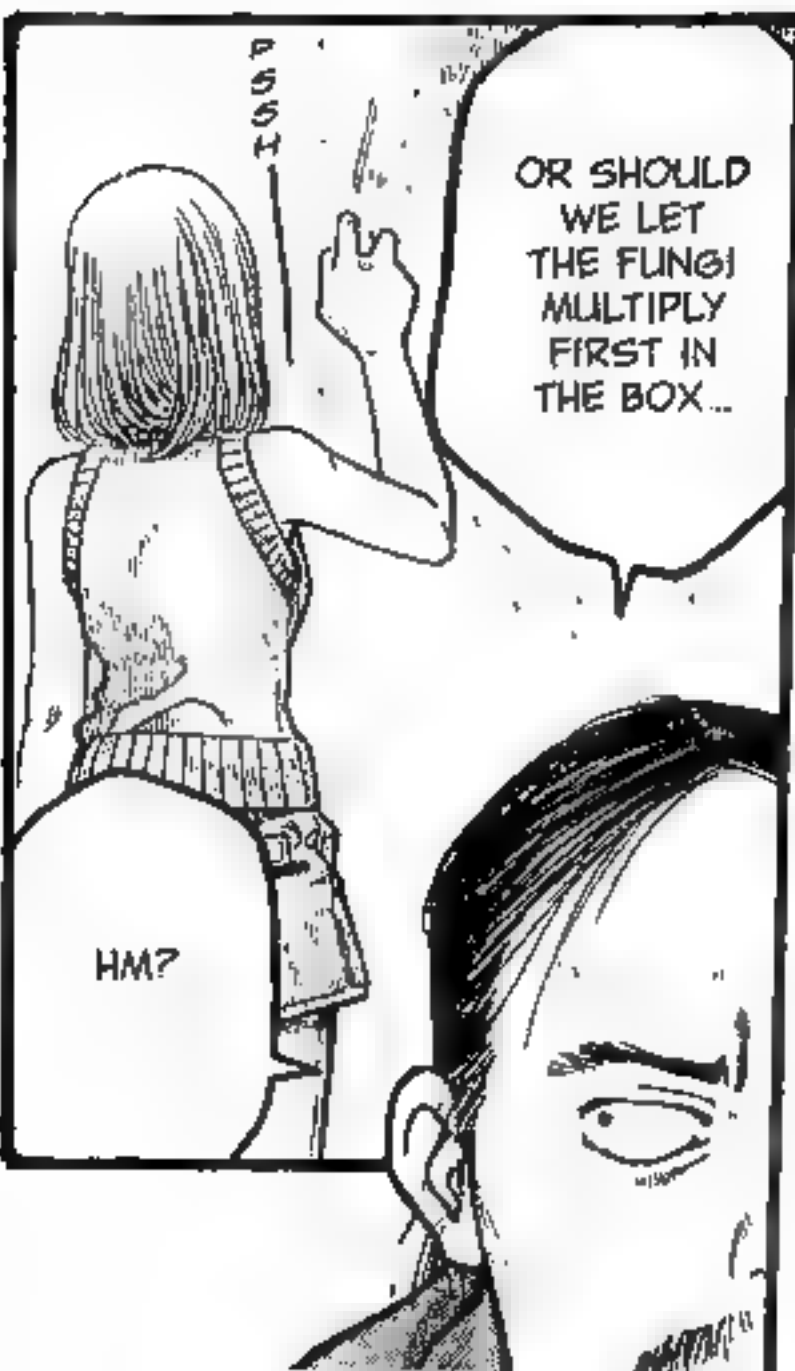


IF WE PUT
C. SINENSIS
ON ALL OF THEM,
WE CAN MAKE
LOTS OF
CORDECEPS.

UJA

UJA

GHOST MOTH
CATERPILLARS,
WHICH THE
CORDECEPS
FEED ON.



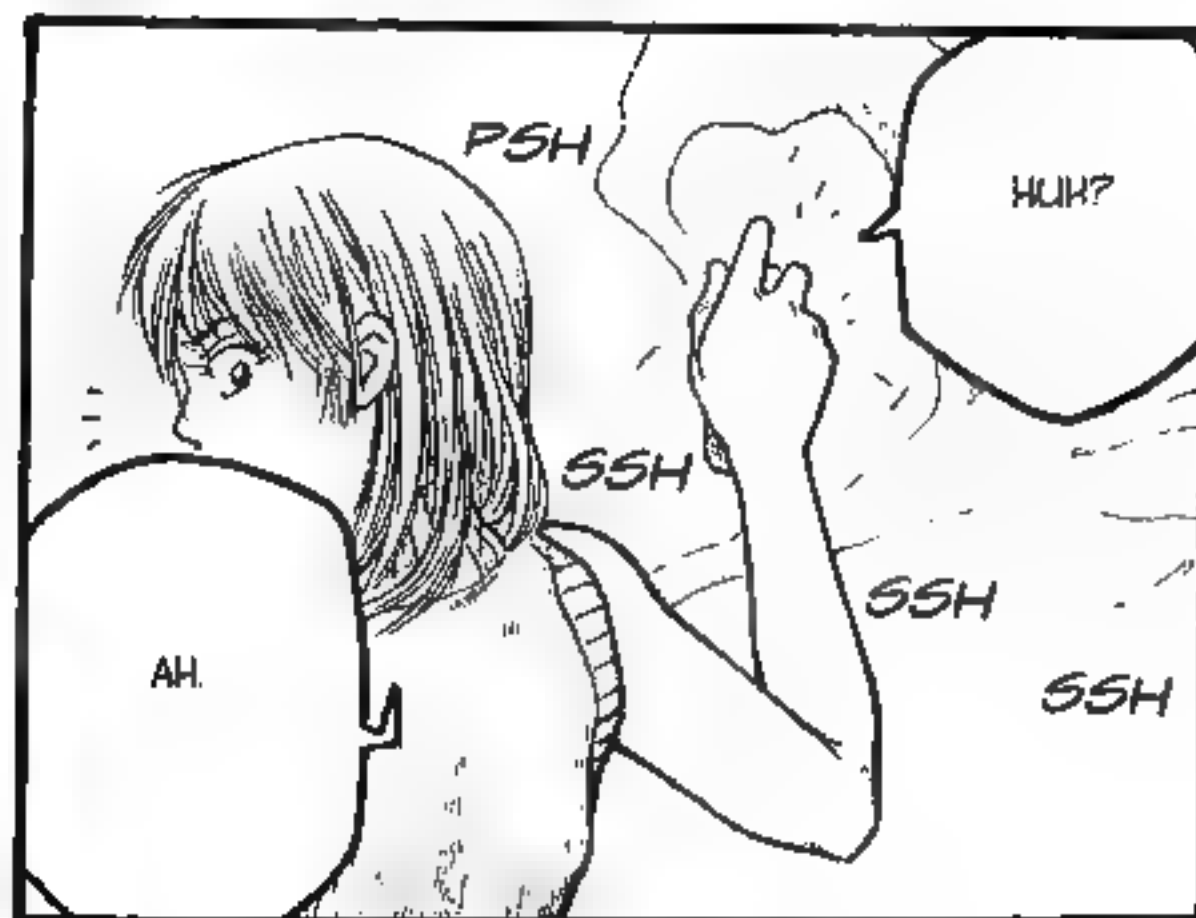
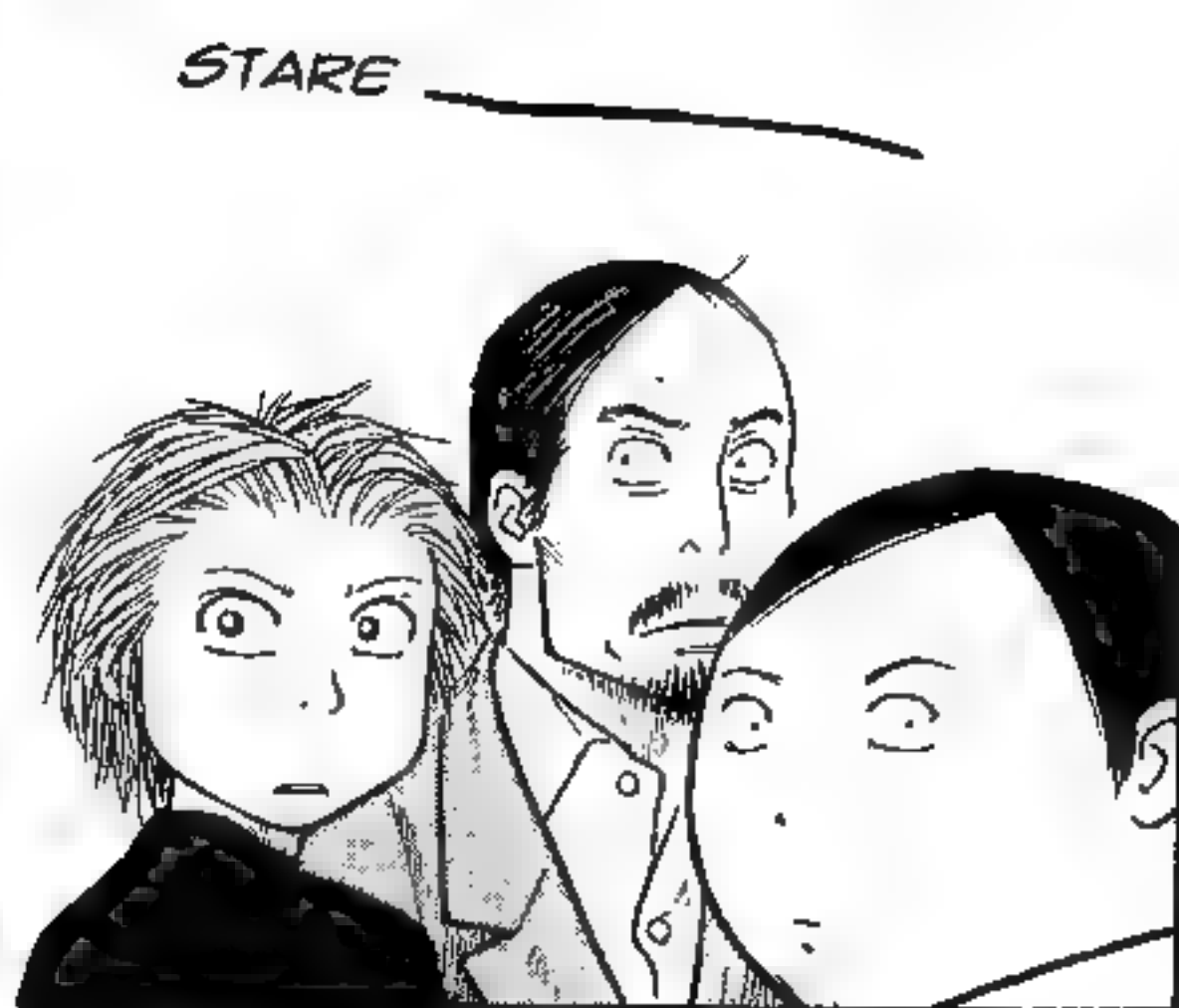
OR SHOULD
WE LET
THE FUNGI
MULTIPLY
FIRST IN
THE BOX...

HM?

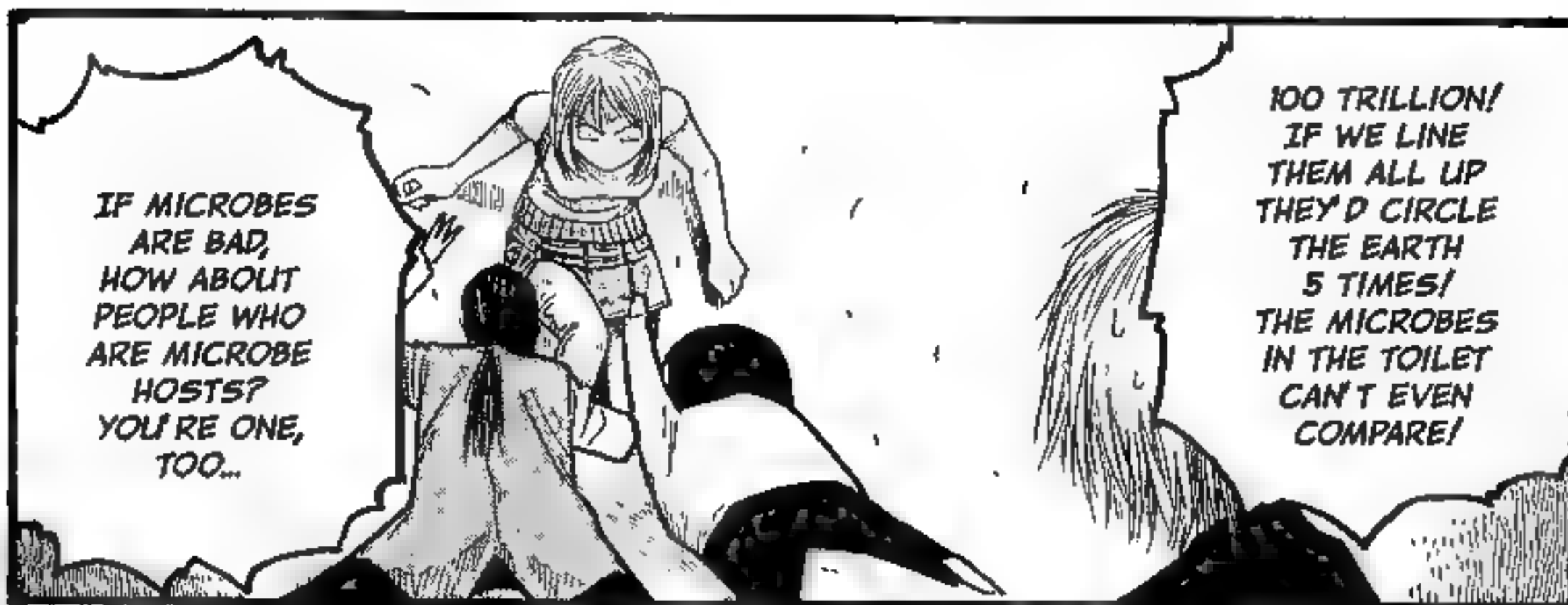


SHALL WE
PLACE THE
CATERPILLAR
AND FUNGI
IN PETRI
DISHES?

SO HOW
SHOULD WE
CULTIVATE
THEM?






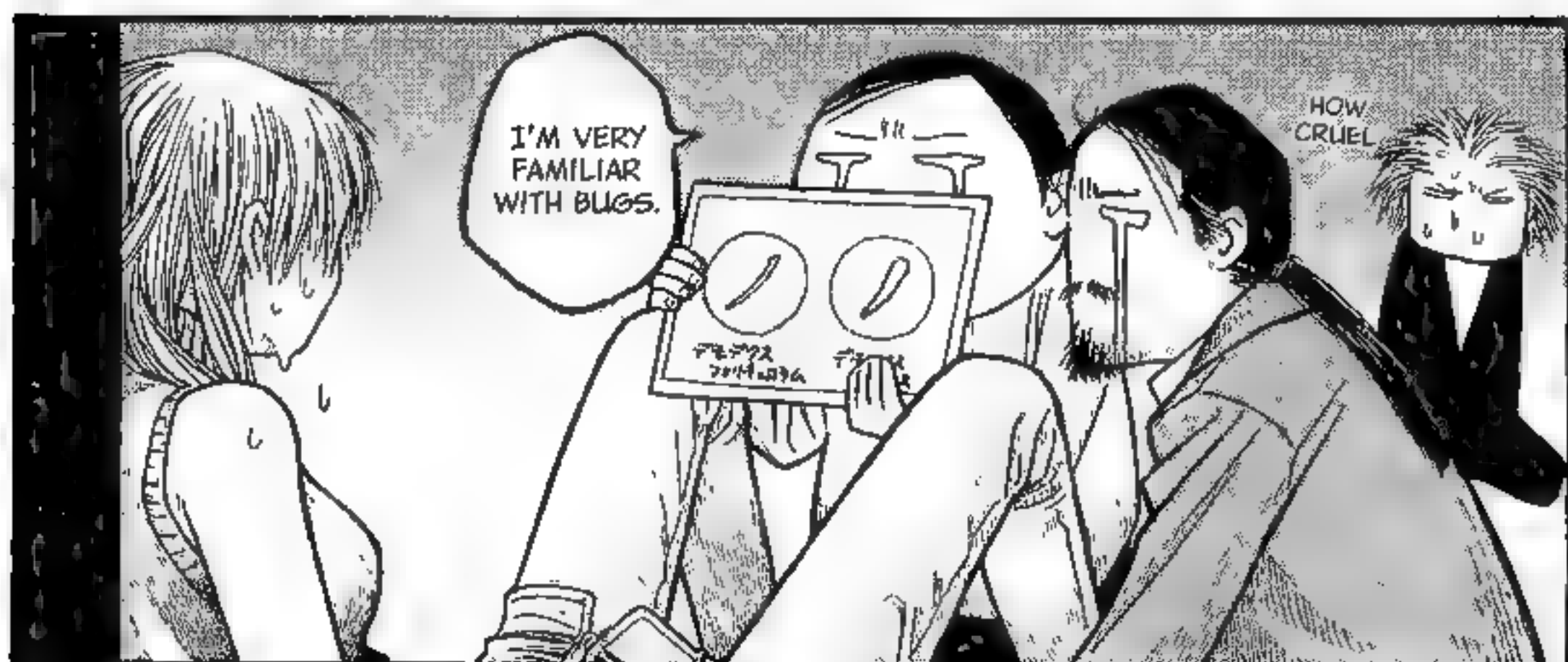


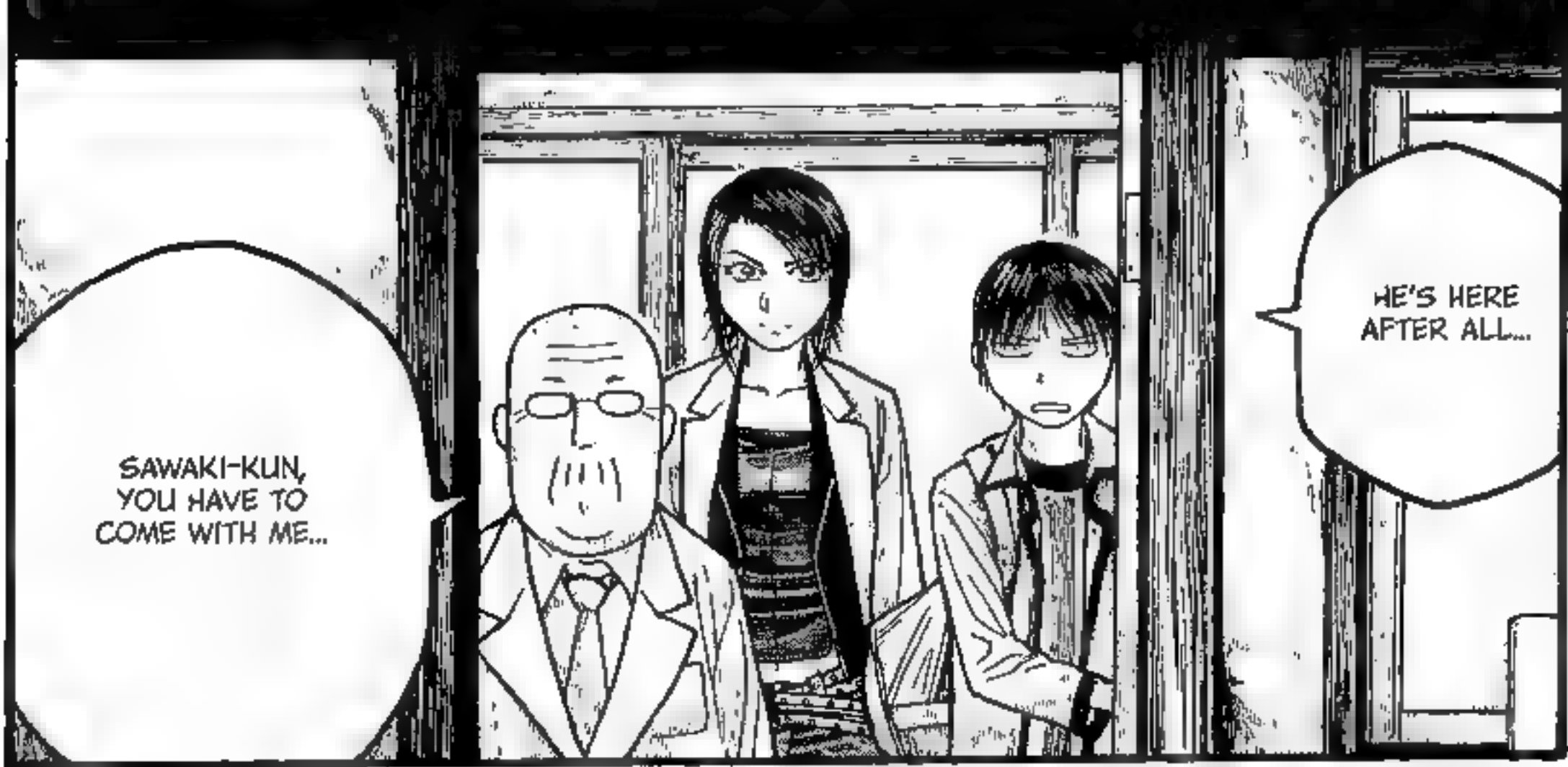

S. EPIDERMIDIS
- THEY FORM IN GRAPE-LIKE CLUSTERS. THEY'RE ALL OVER YOUR BODY BUT DON'T WORRY



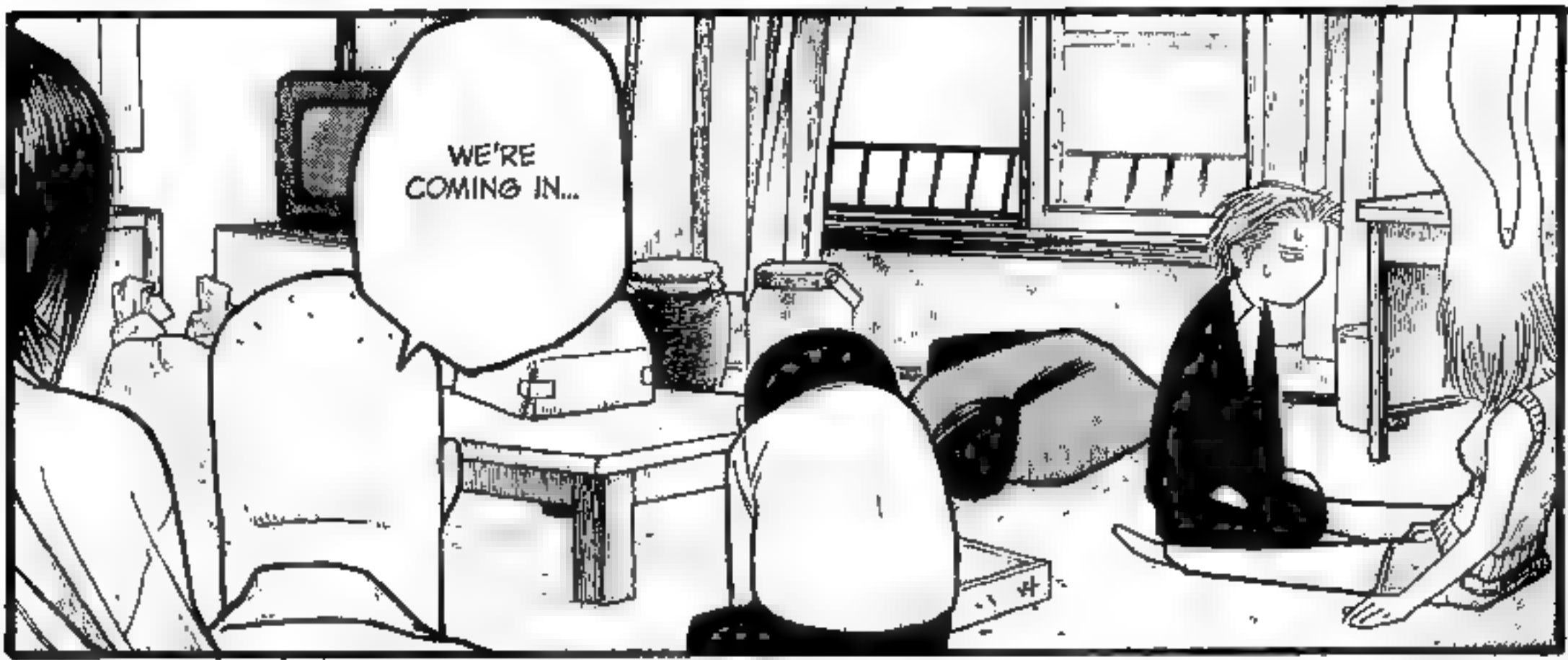

P. ACNES
- THEY CAUSE PIMPLES AND BELONG TO THE PROPIONIBACTERIUM GENUS.


M. FURFUR
- ONE OF THE CAUSES OF DANDRUFF IT LIKES THE OIL ON YOUR NOSE, TOO.



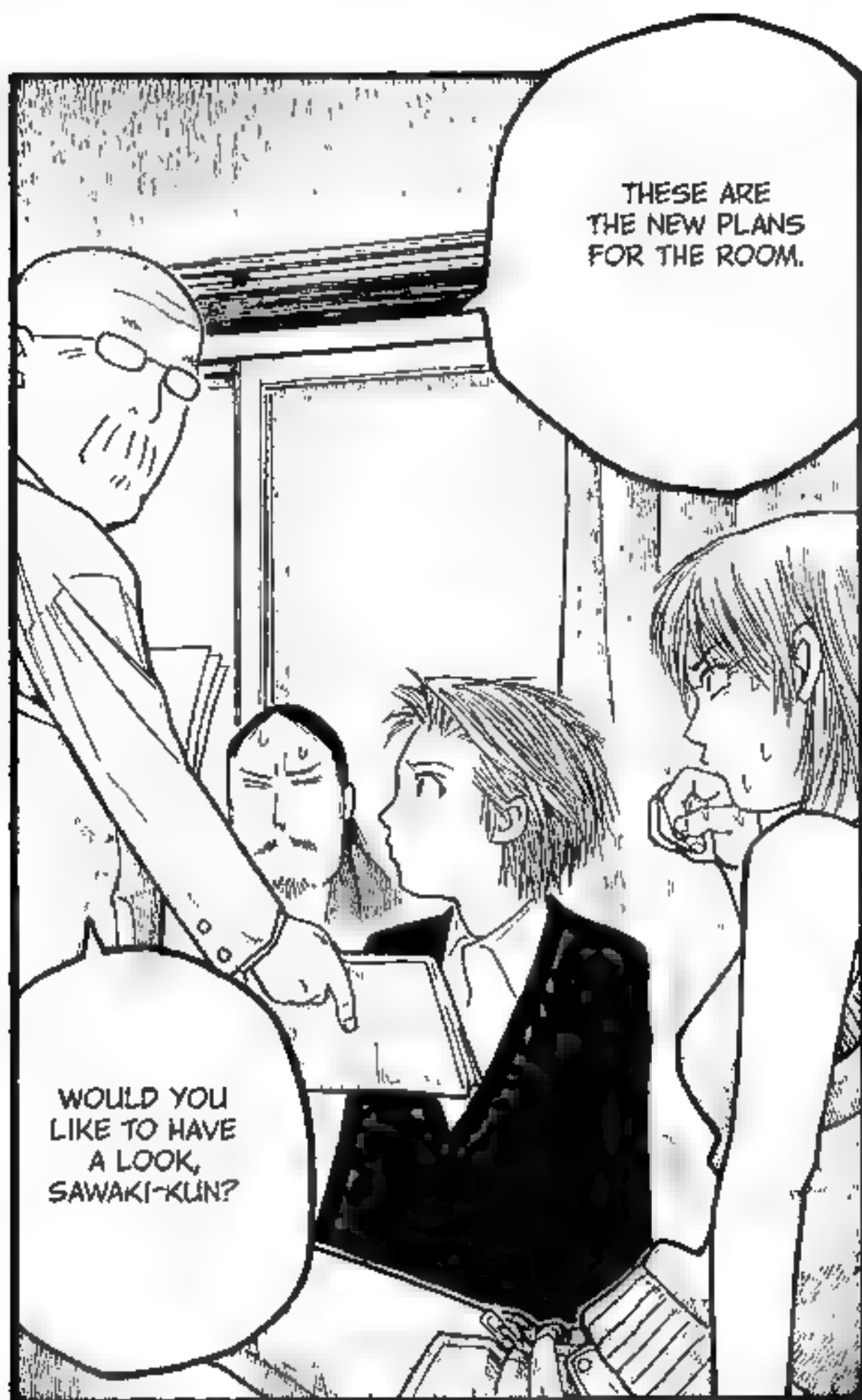


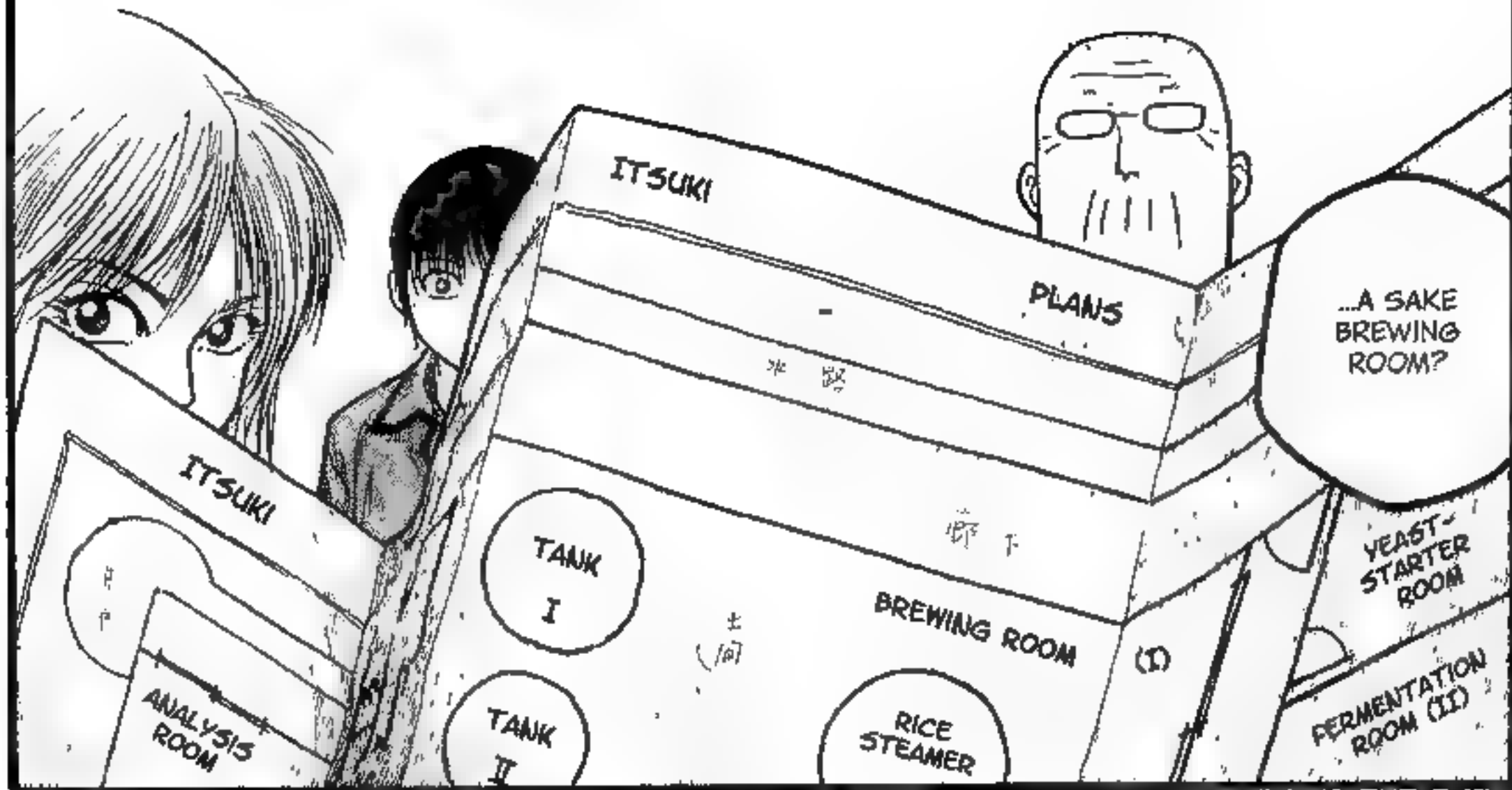
ITSUKI KEIZOU
- PROFESSOR AT
AGRILL
HE DOES
NOT WANT
OTHER PEOPLE
TO FIND OUT
ABOUT SAWAKI'S
ABILITY

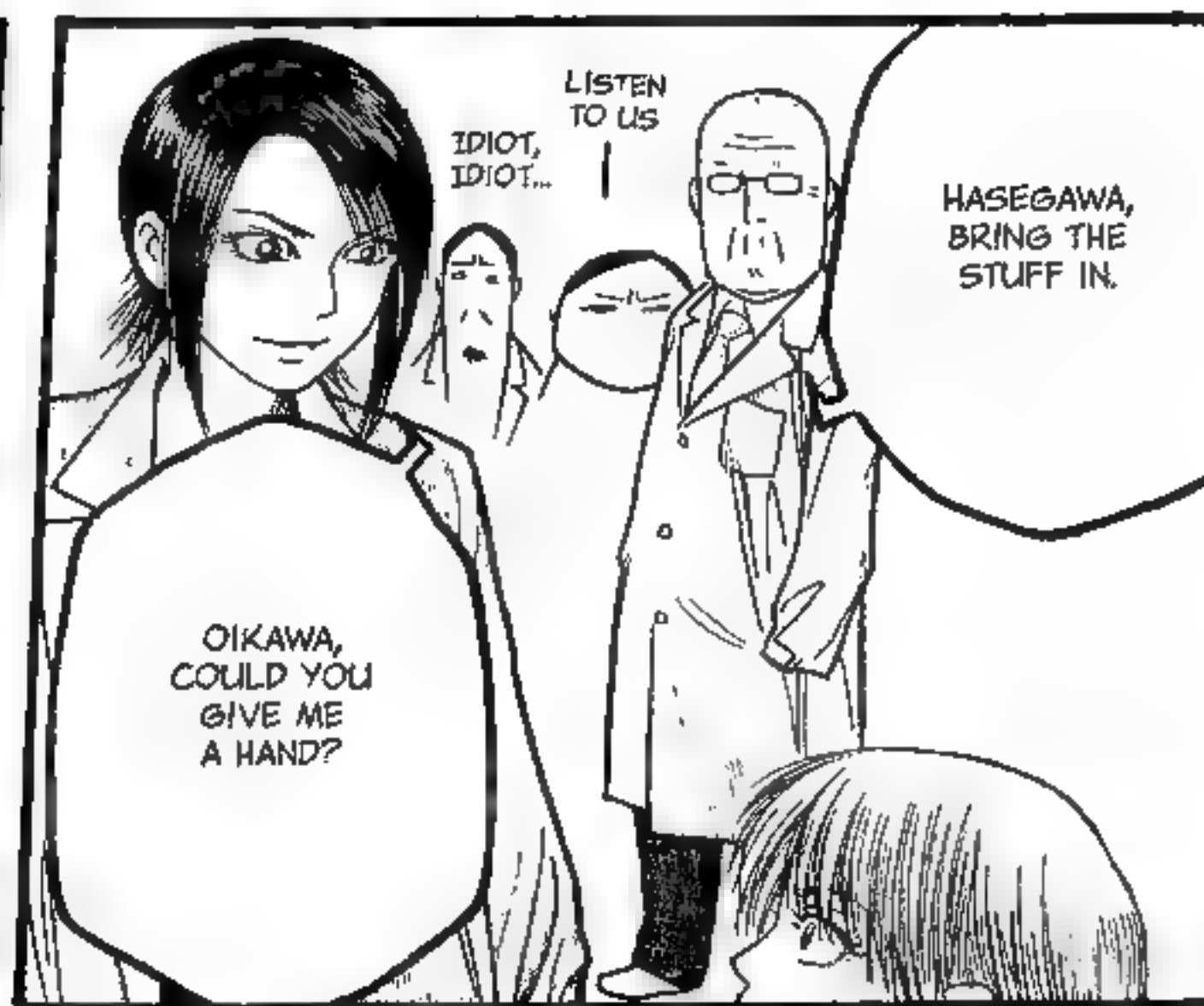
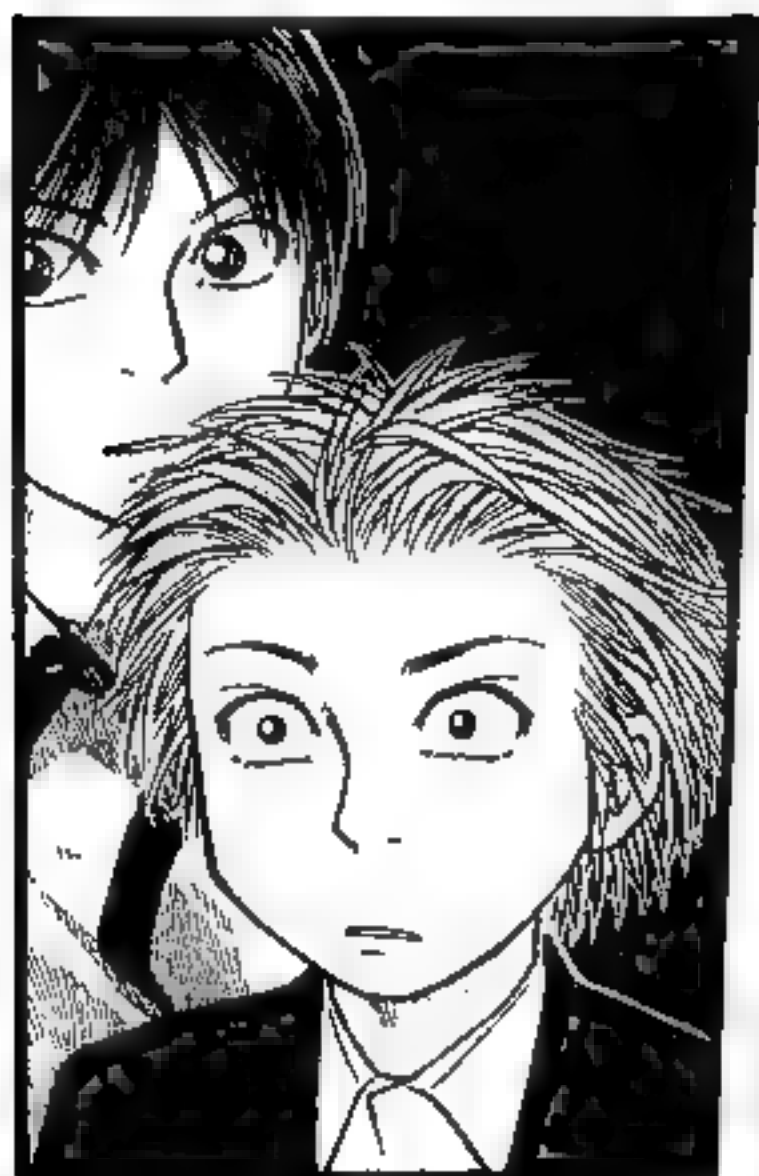


HASEGAWA HARUKA
- GRADUATE
STUDENT
AT AGRILL
ONE OF ITSUKI'S
ASSISTANTS.
SHE IS VERY
HARSH AGAINST
PEOPLE WHO ARE
IN A BAD
SITUATION.





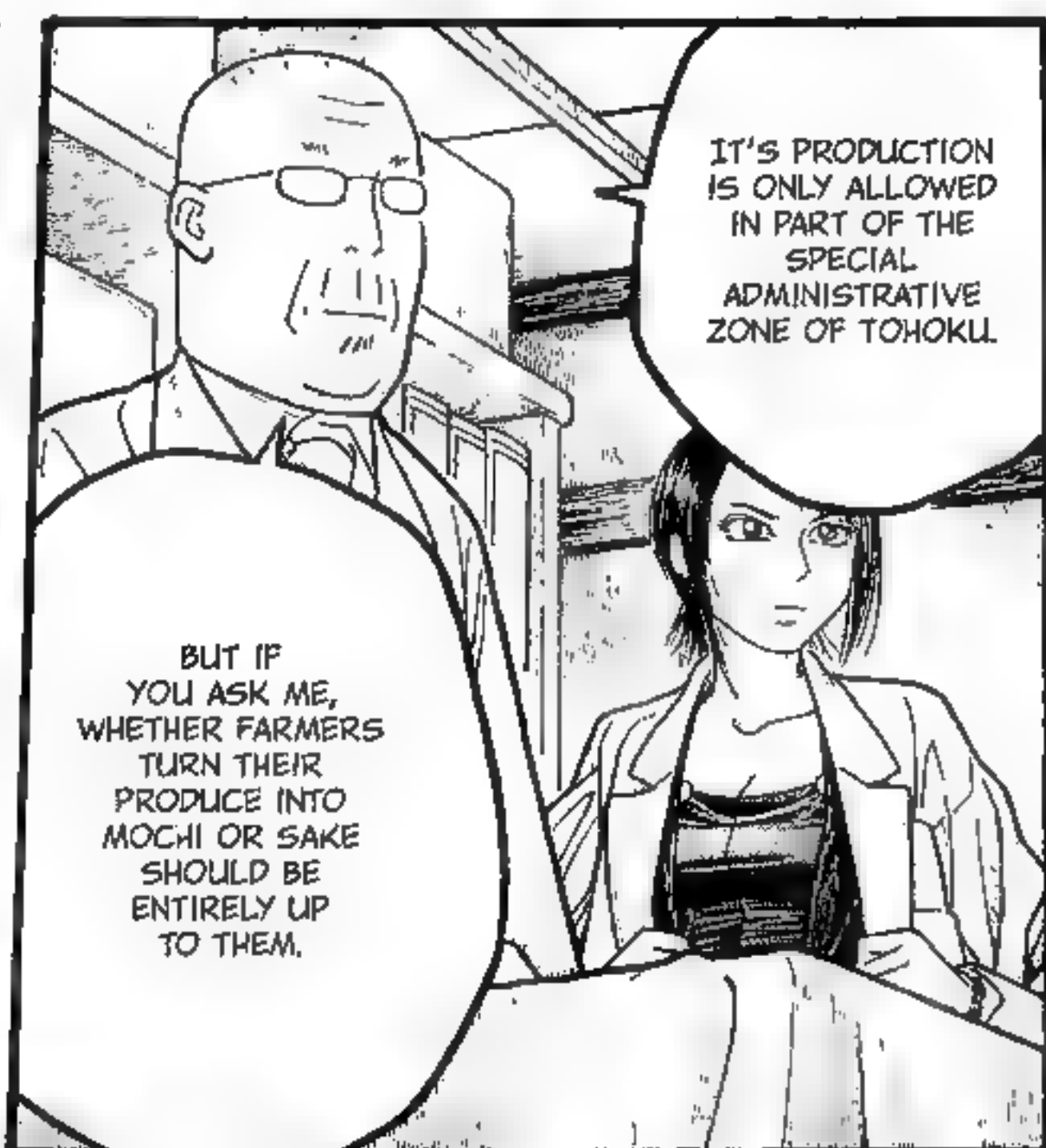




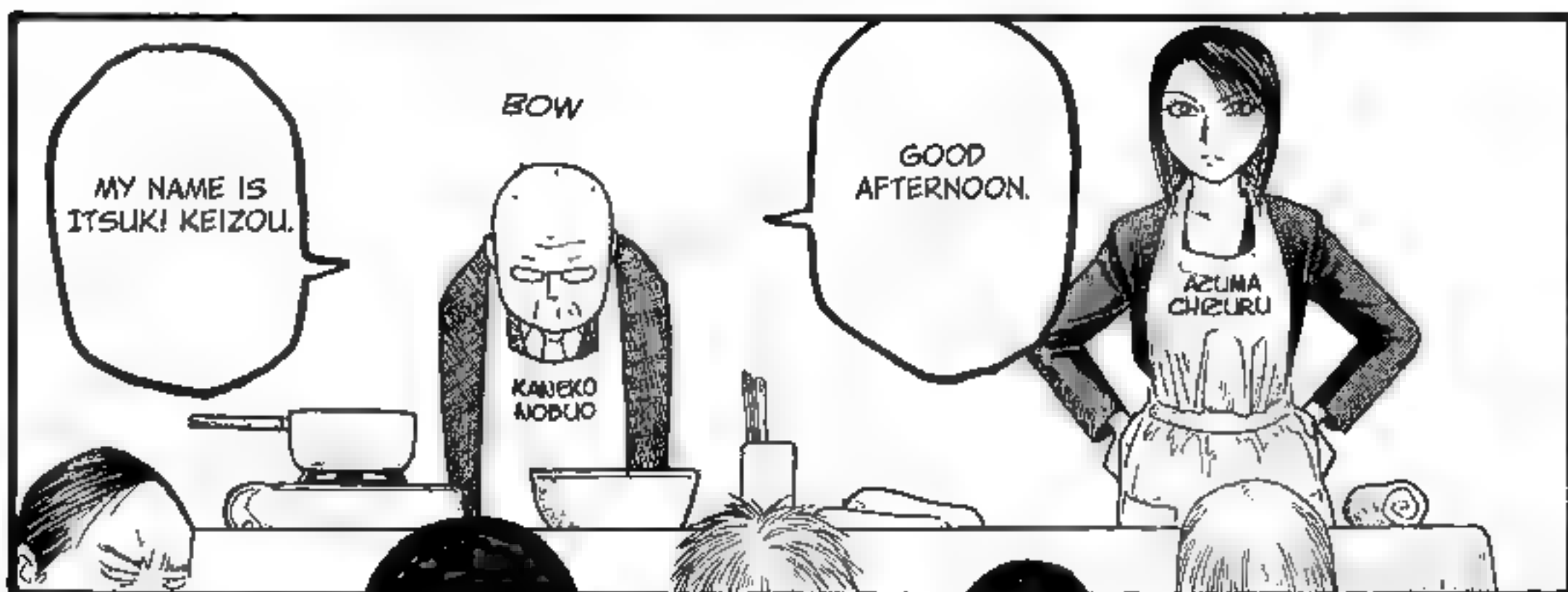
茶室



CHAPTER 9 - LET'S BREW



MOCHI: STICKY RICE CAKES.



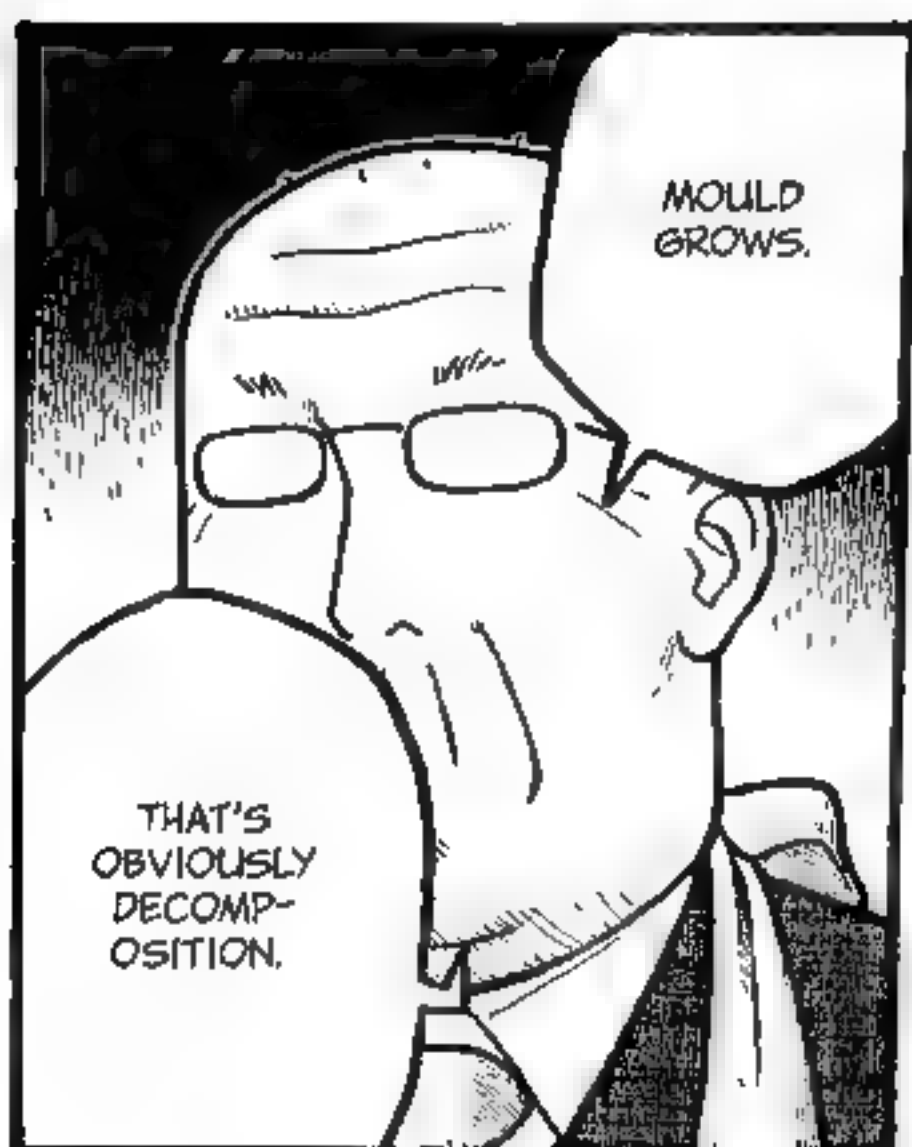
KANEKO NOBUO:
JAPANESE HOST OF TV PROGRAM
"KANEKO NOBUO'S FUN DINNER"

AZUMA CHIZURU:
JAPANESE ACTRESS,
CO-HOST OF TV PROGRAM
"KANEKO NOBUO'S FUN DINNER"



TO PUT IT SIMPLY,
WHAT IS USEFUL TO
HUMANS IS CALLED
"FERMENTATION",
AND EVERYTHING
ELSE IS CALLED
"DECOMPOSITION".

BASICALLY,
THE SAME
MICROBIAL ACTIVITY
IS RESPONSIBLE
FOR FERMENTATION
AND DECOMPOSITION.



MOULD
GROWS.

THAT'S
OBVIOUSLY
DECOMP-
OSITION.



FOR INSTANCE,
THESE BEER
CANS LYING
ABOUT
THE ROOM.

IF WE JUST
LEAVE THEM
LIKE THAT,
WHAT
HAPPENS?



TADAYASU
SAWAKI
- PROTAGONIST.
FOR SOME
REASON,
HE CAN SEE
MICROBES.
HE WAS JUST
FLUSTERED IN
THE LAST
CHAPTER.

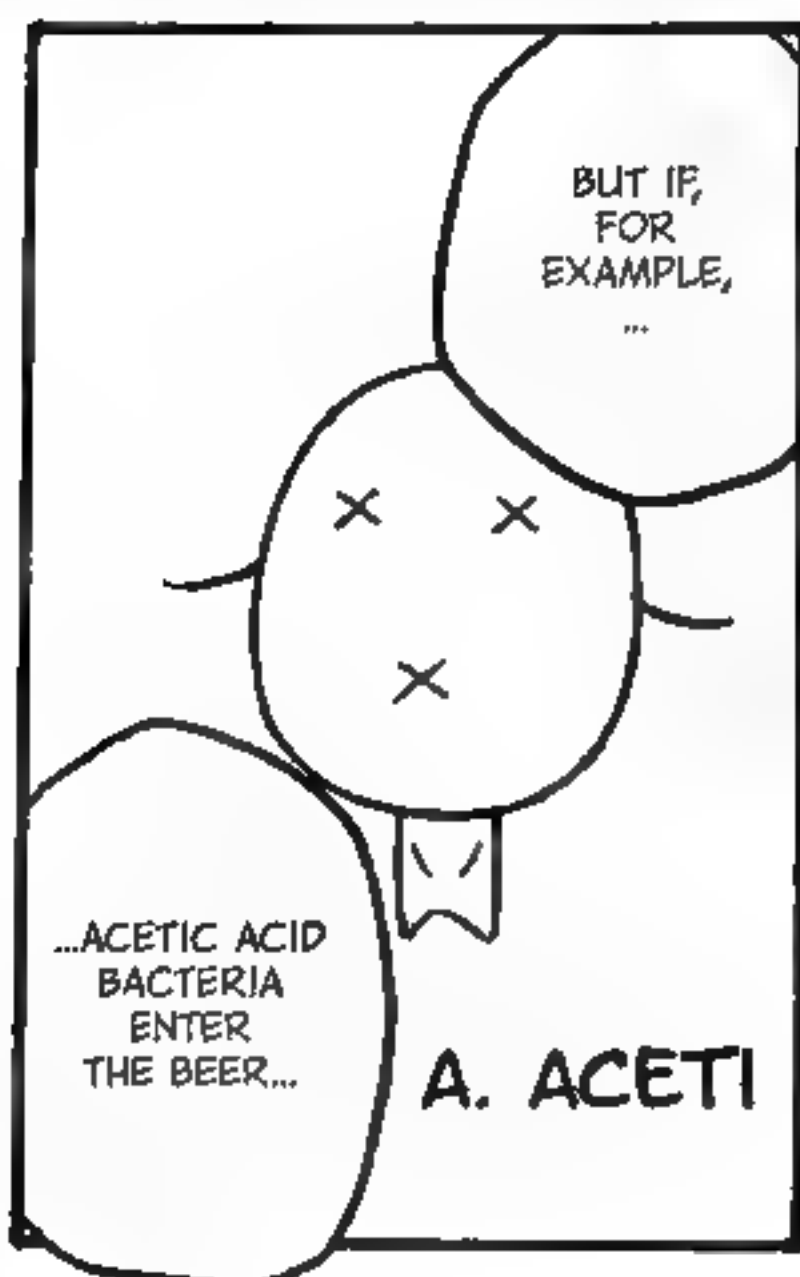


WE
GATHER
ON THE
SURFACE.

THE ALCOHOL
IN THE BEER
TURNS TO ACETIC
ACID AND WE
GET MALT
VINEGAR.

THIS IS AN
EXCELLENT
EXAMPLE OF
FERMENTATION.

20K



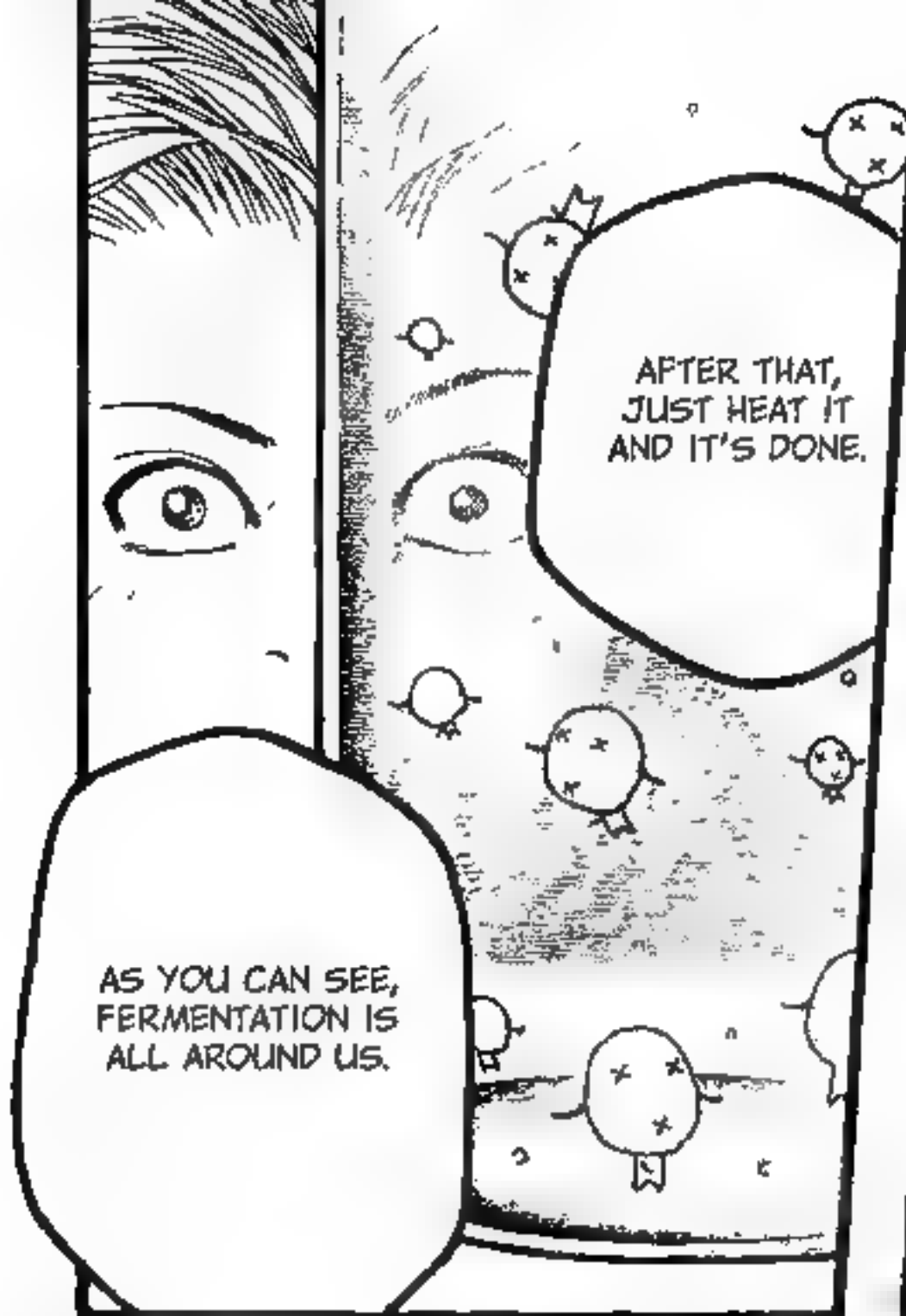
BUT IF,
FOR
EXAMPLE,
...

...ACETIC ACID
BACTERIA
ENTER
THE BEER...

A. ACETI

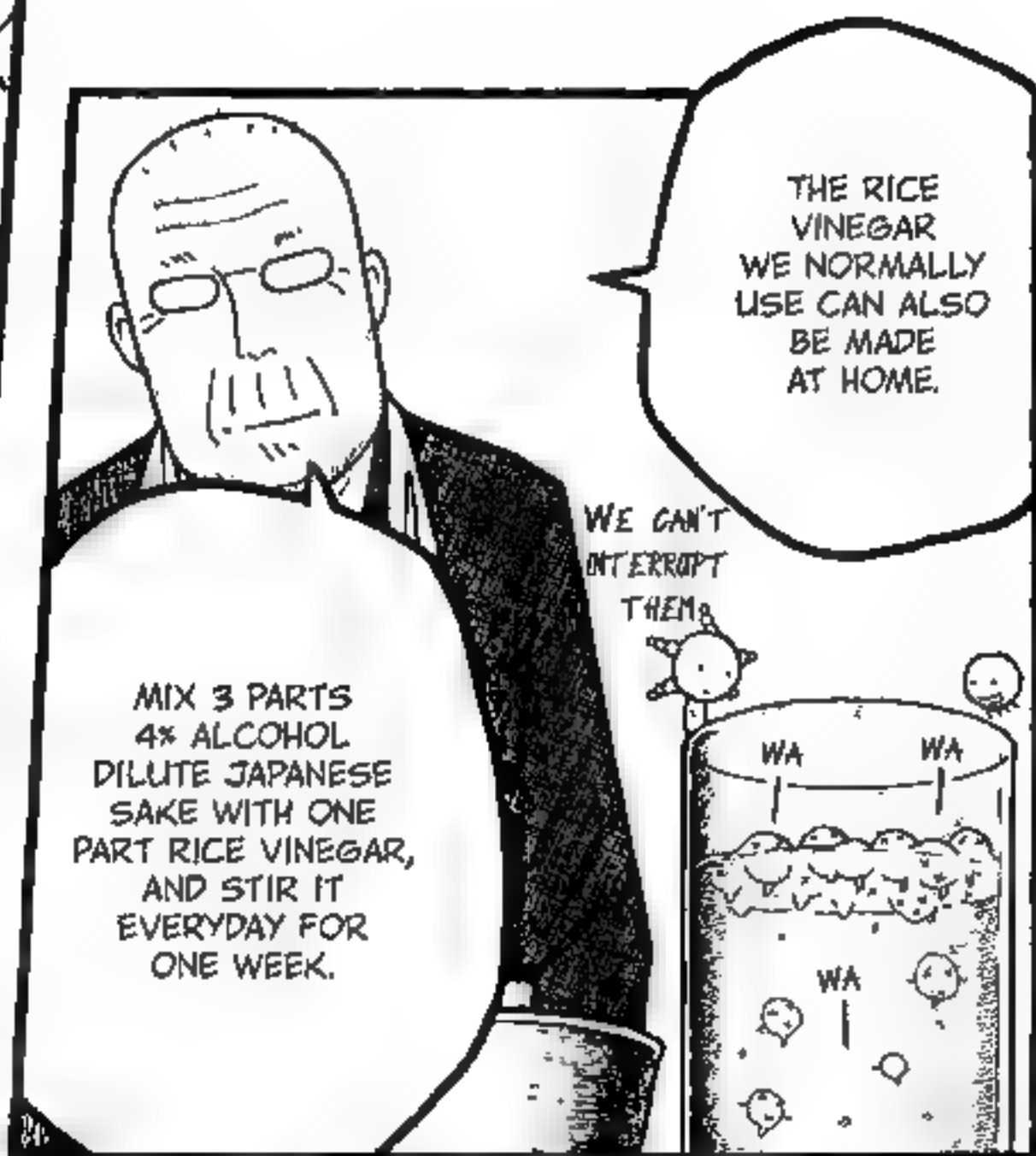


YULUKI KEI
- SAWAKI'S
CHILDHOOD
FRIEND AND
GRANDSON OF
A SAKE BREWER.
HE IS SLOWLY
BECOMING
HASEGAWA'S
UNDERLING.



AS YOU CAN SEE,
FERMENTATION IS
ALL AROUND US.

AFTER THAT,
JUST HEAT IT
AND IT'S DONE.



WE CAN'T
INTERRUPT
THEM.

MIX 3 PARTS
4% ALCOHOL
DILUTE JAPANESE
SAKE WITH ONE
PART RICE VINEGAR,
AND STIR IT
EVERYDAY FOR
ONE WEEK.

THE RICE
VINEGAR
WE NORMALLY
USE CAN ALSO
BE MADE
AT HOME.



STIR IT ONCE
EVERYDAY
FOR 3 DAYS,
UNTIL YOU
SMELL ALCOHOL.

PLACE AN
ONIGIRI IN
A CLOTH BAG
AND SOAK IT
IN THE WATER.

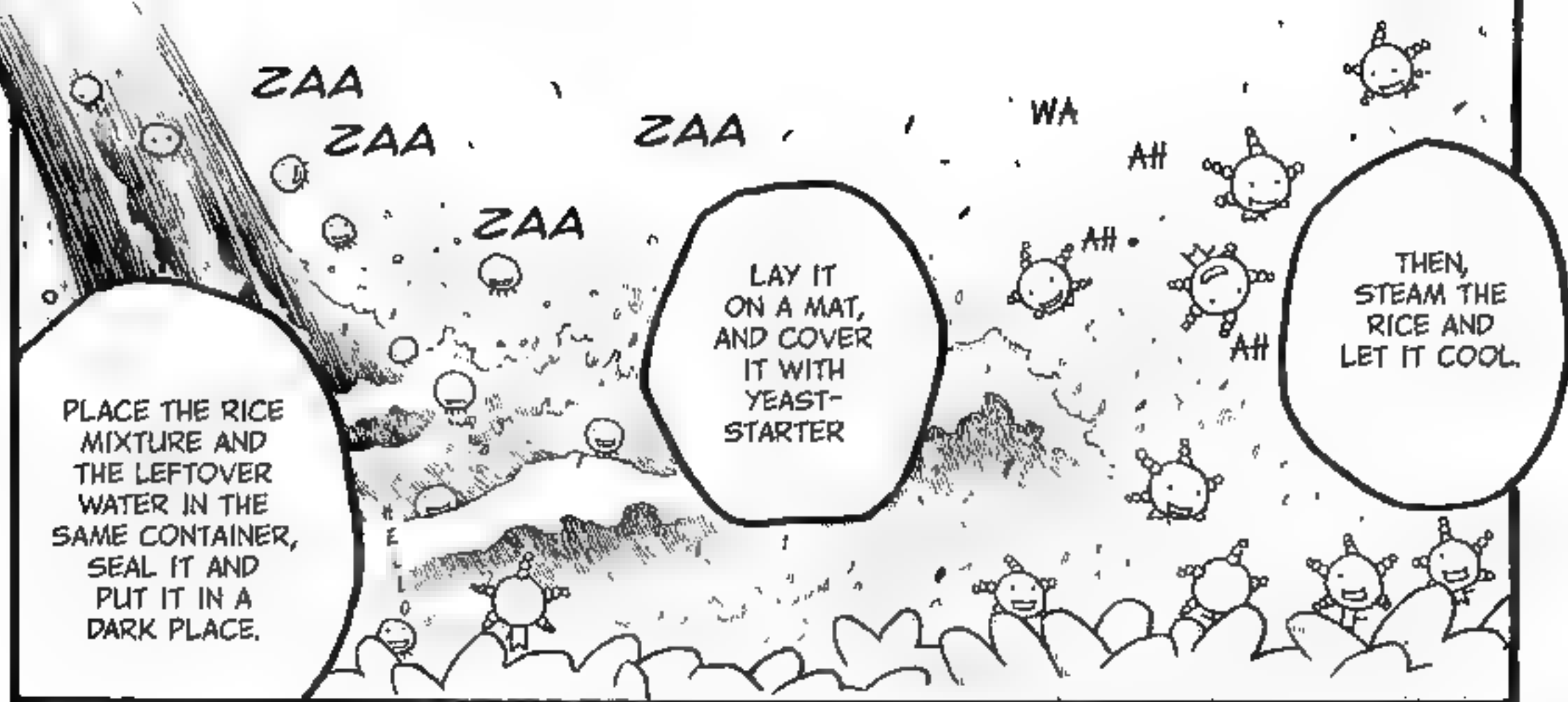
NOW,
LET'S TURN
TO UNREFINED
SAKE.

THE YEAST
IN THE AIR
WILL MULTIPLY
IN THE WATER.

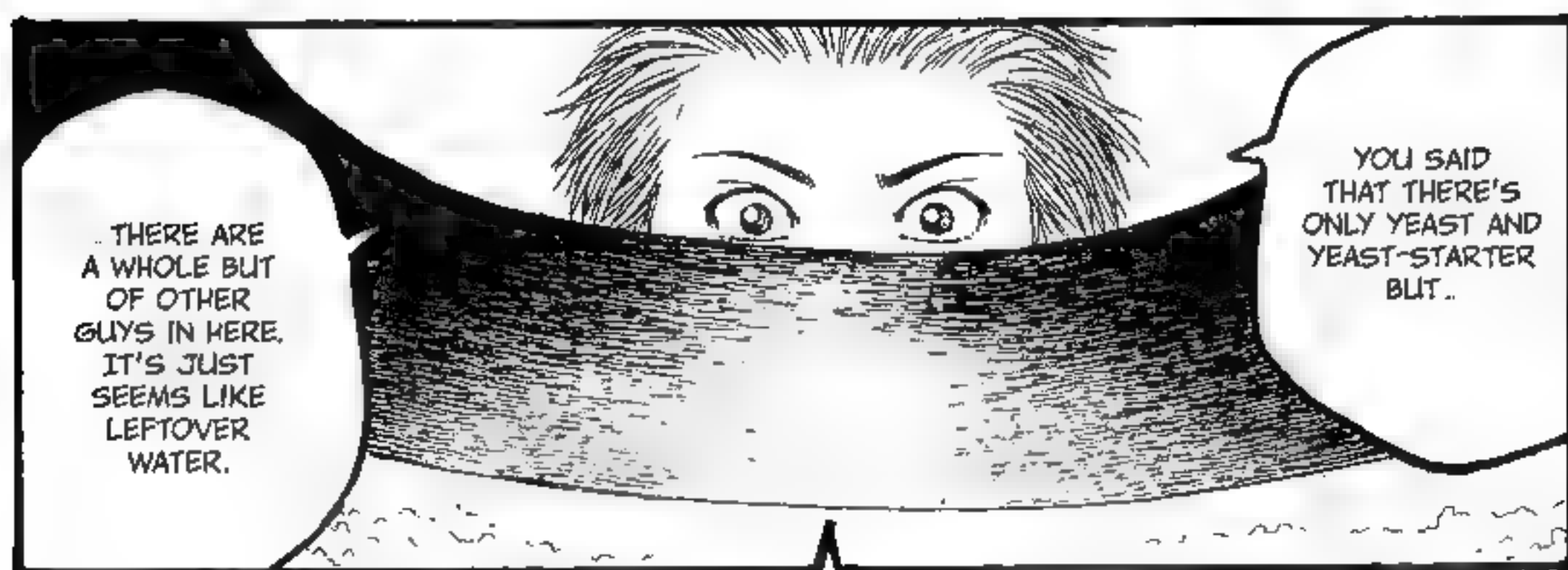
REMOVE
THE WATER
AND SET IT
ASIDE.

FIRST,
PLACE THE RICE
IN A WOODEN
BUCKET AND ADD
AN EQUAL AMOUNT
OF WATER

ONIGIRI: RICE BALL.

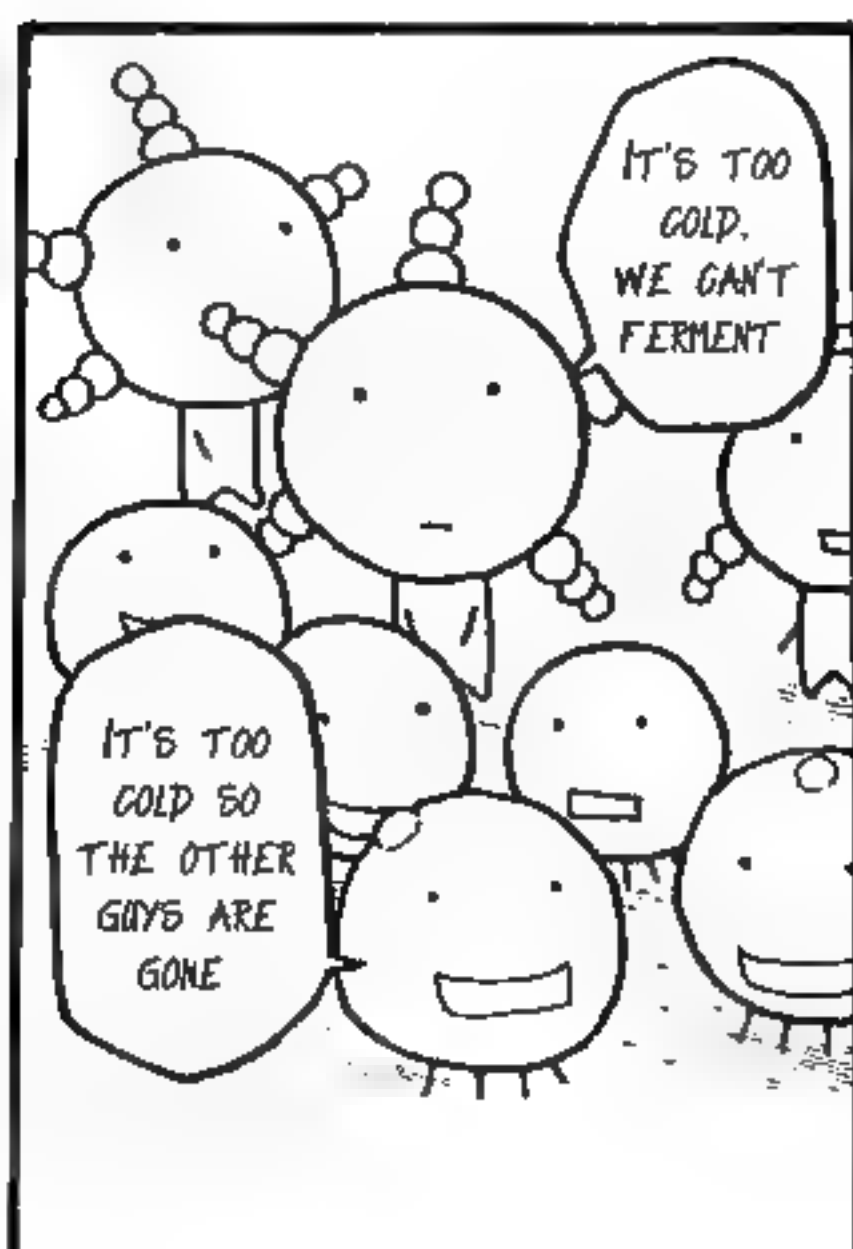
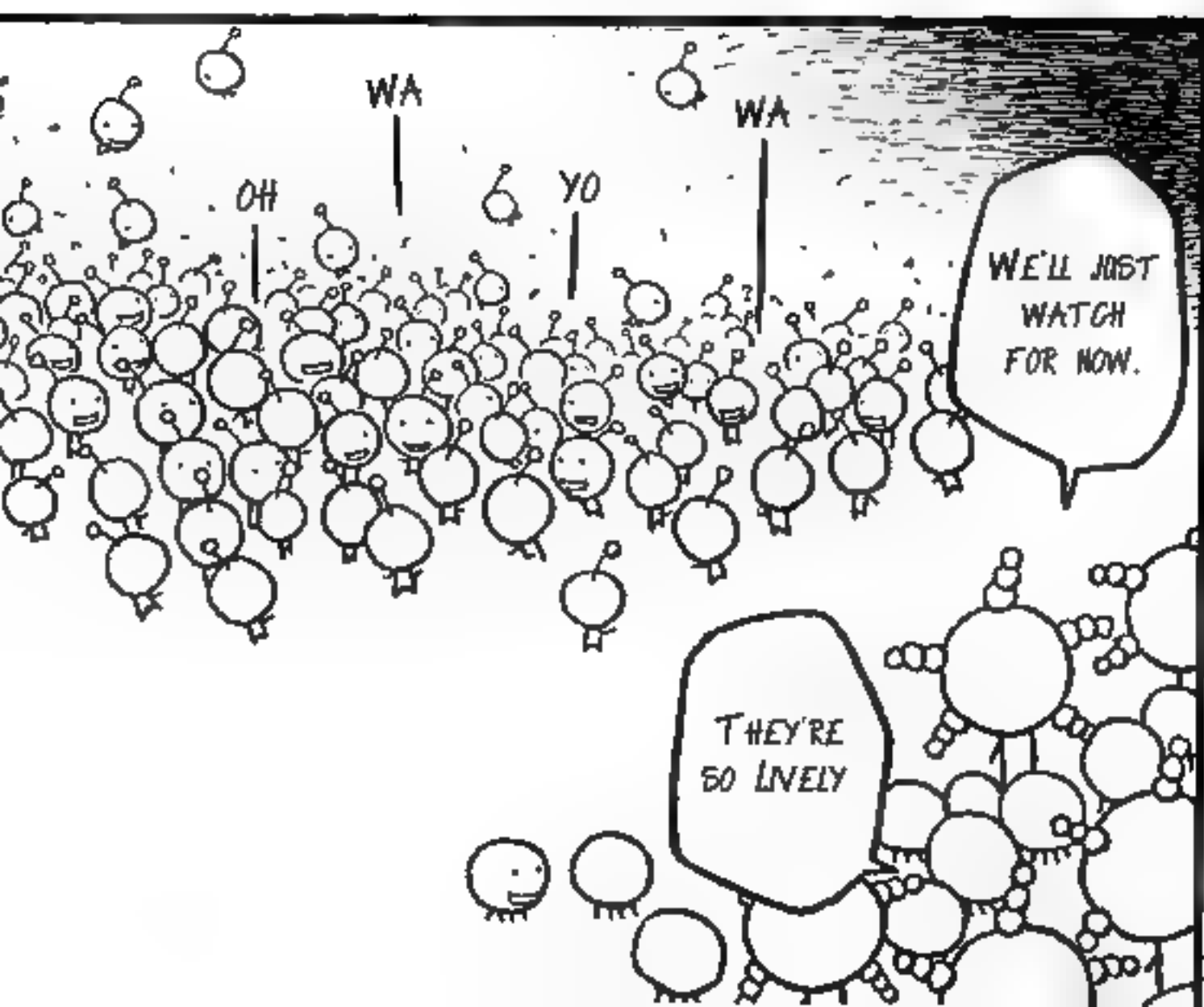
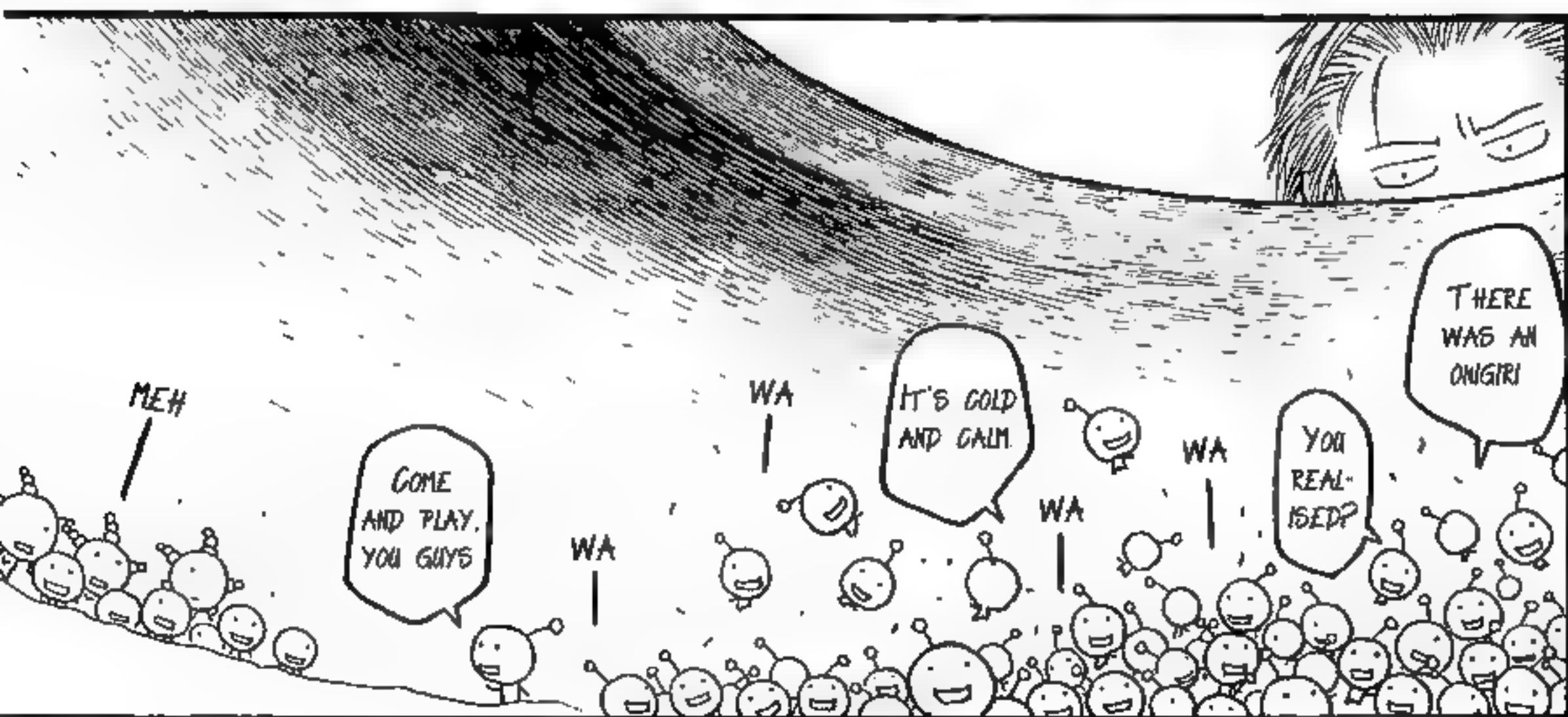


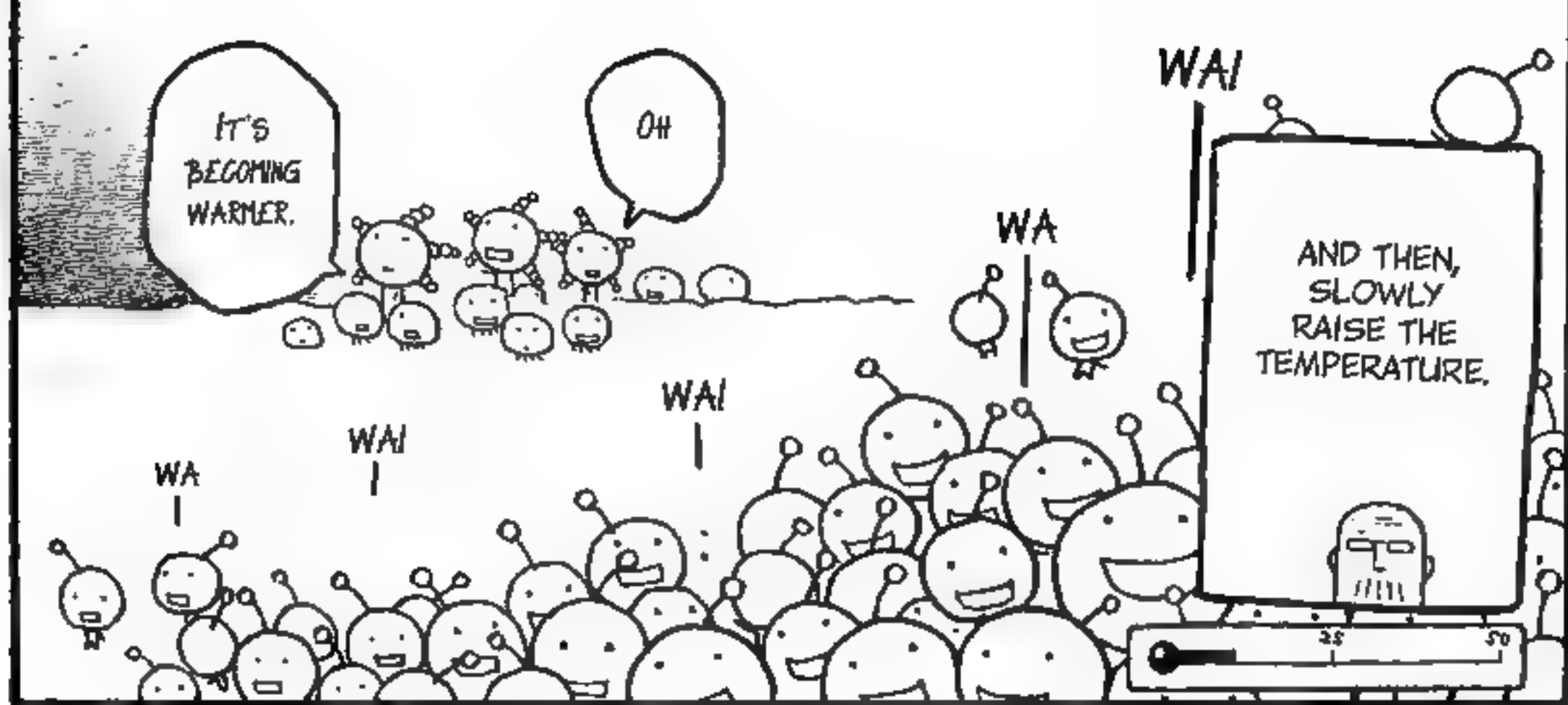
OIKAWA HAZUKI - A FIRST YEAR, LIKE SAWAKI AND YULUKI. HAS STARTED TO HANG AROUND SAWAKI AND FRIENDS.



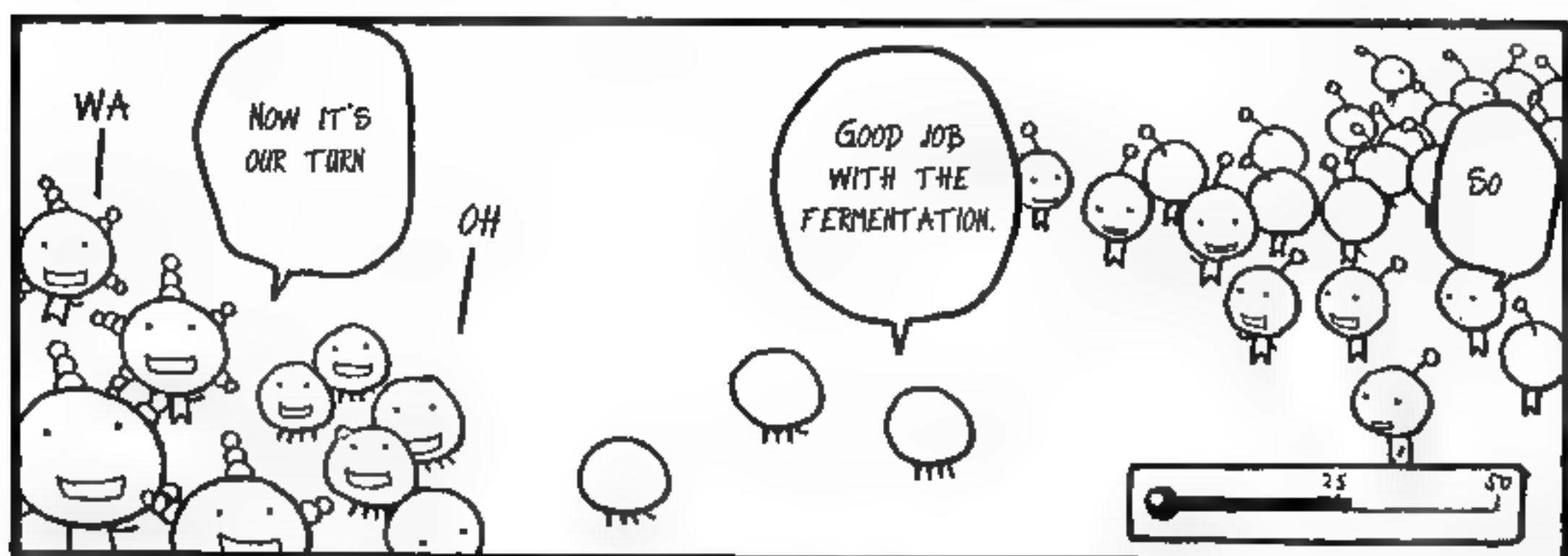
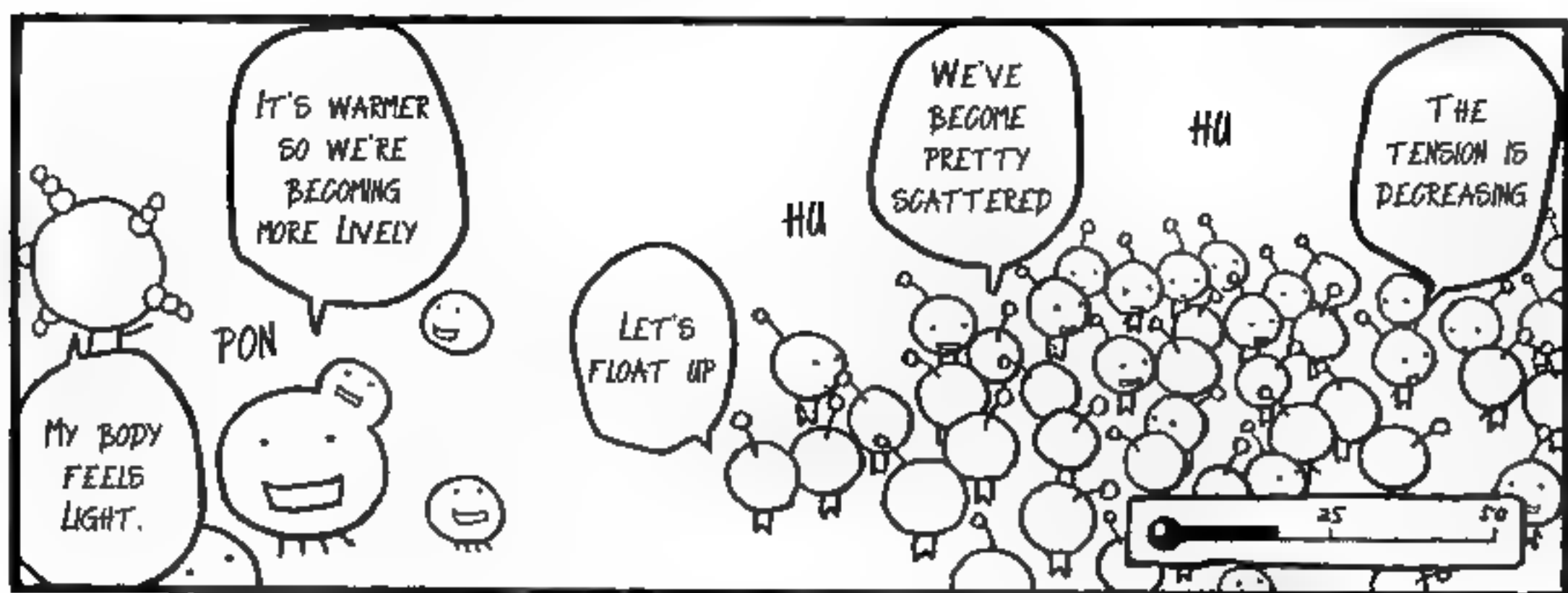
MISATO KAORU - SECOND YEAR HIS SECRET SAKE BREWING FAILED AND HE OWES SEVERAL DEBTS.



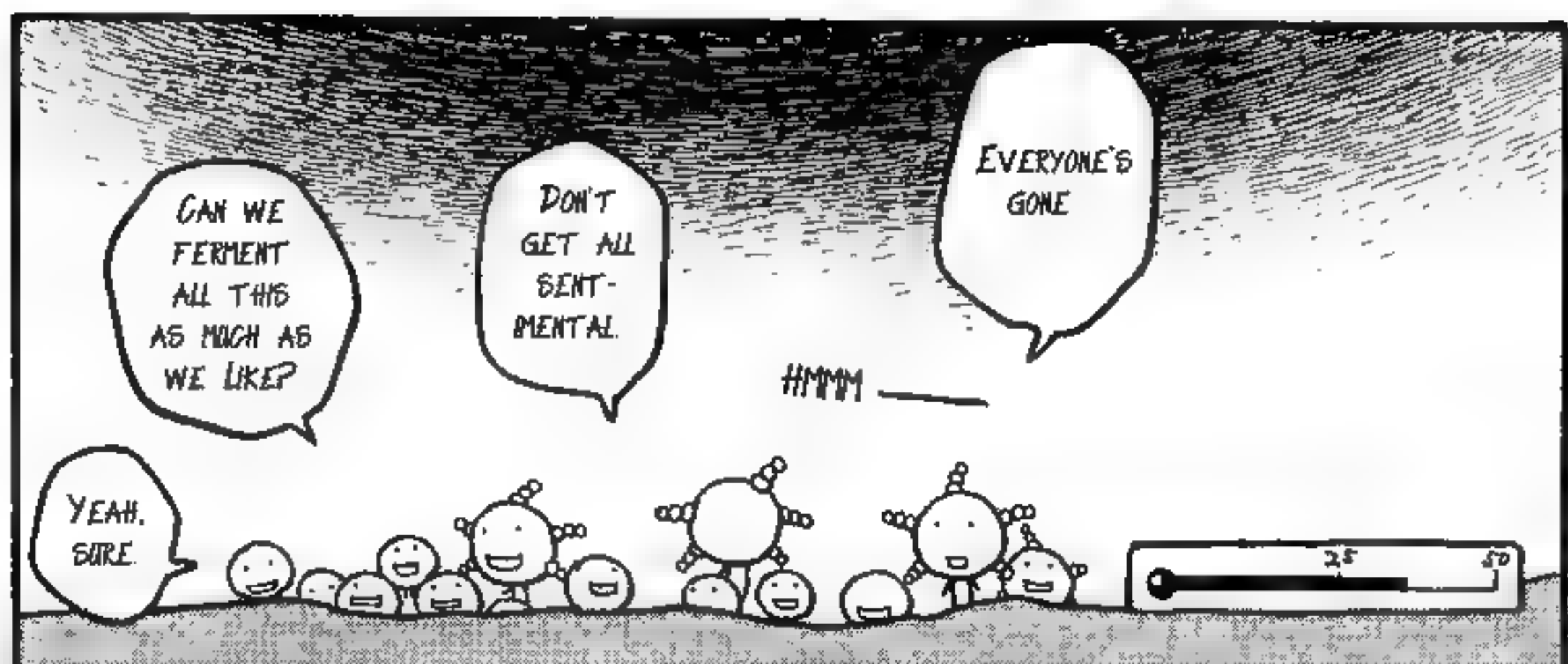




L. LACTIS
- IT KILLS OTHER BACTERIA. YOU CAN PUT IN YOGURT INSTEAD OF ONIGIRI, TOO



A. ORYZAE
- THE REPRESENTATIVE MOULD OF JAPANESE BREWING. IT TURNS STARCH INTO SUGAR, ESPECIALLY GLUCOSE. IT BECOMES MOST LIVELY AT AROUND 50°C.



THE SUGAR LOOKS DELICIOUS

AMAZING

OH

SUGAR

CHANGE THE STARCH INTO SUGAR.

WA

CHANGE THE STARCH INTO SUGAR.

WA

A black and white cartoon illustration depicting a crowd of simple, round characters with stick limbs running towards a large, conical pile of sugar. The characters are shown in various stages of movement, with some running in the foreground and others further back. Speech bubbles from the characters contain the following text: "RUN RUN RUN" (top left), "LET'S EAT" (bottom left), "THE SUGAR LOOKS DELICIOUS." (top center), "GROW" (bottom center, appearing twice), "SUGAR" (on a sign above the pile), "WA" (twice, near the pile), "CHANGE THE STARCH" (twice, near the pile), and "CHANGE THE STARCH INTO SUGAR" (bottom right). The pile of sugar is the central focus, with a sign on top that says "SUGAR". The overall scene suggests a chaotic or desperate rush for food.

ALCOHOL'S CREATED

ALCOHOL'S CREATED

ALCOHOL'S CREATED

GROW

IT'S CREATED

DELICIOUS

SUGAR'S DELICIOUS

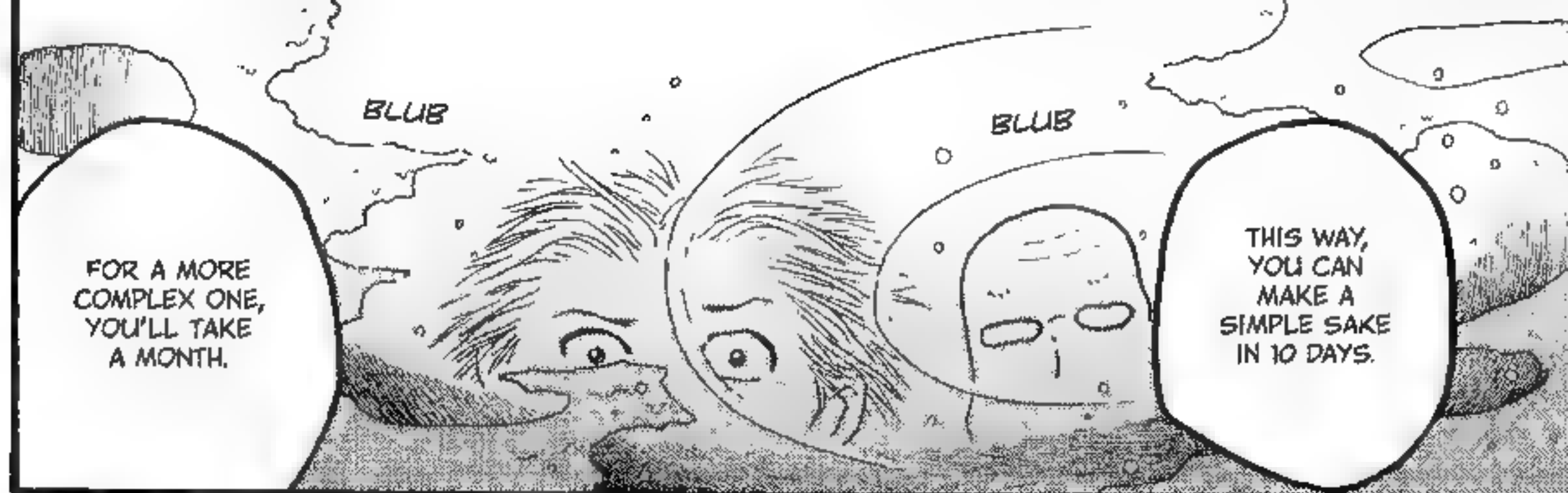
CHANGE THE STARCH

CHANGE THE STARCH

GROW

GROW

GROW

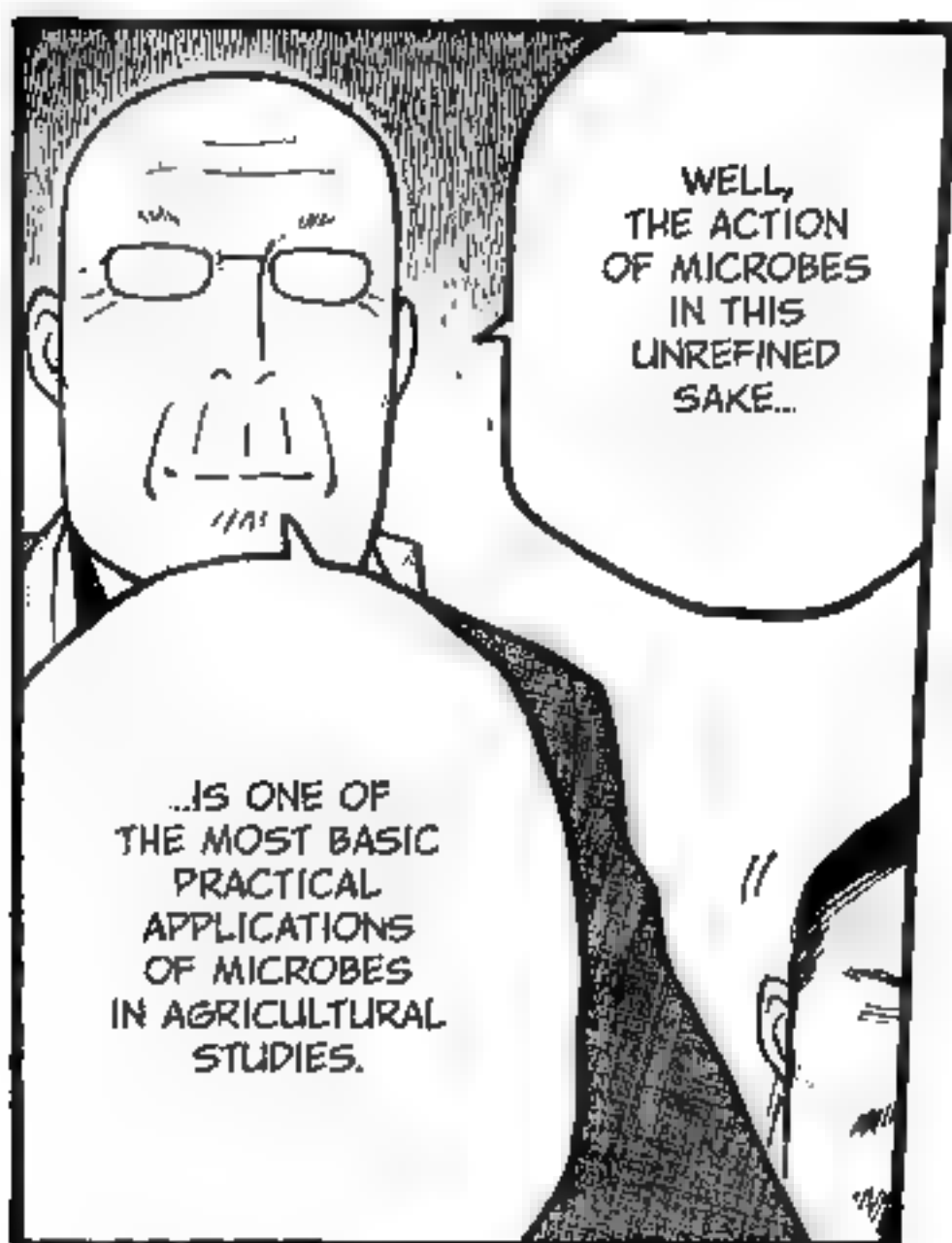


FOR A MORE
COMPLEX ONE,
YOU'LL TAKE
A MONTH.

BLUB

BLUB

THIS WAY,
YOU CAN
MAKE A
SIMPLE SAKE
IN 10 DAYS.



WELL,
THE ACTION
OF MICROBES
IN THIS
UNREFINED
SAKE...

...IS ONE OF
THE MOST BASIC
PRACTICAL
APPLICATIONS
OF MICROBES
IN AGRICULTURAL
STUDIES.



SO THE IMPORTANT
THING ABOUT SAKE
IS THE YEAST'S POOP,
RIGHT?

IN YEAST,
IT'S NOT
CALLED POOP,
IT'S CALLED A
"BY-PRODUCT".



WOULD YOU
LIKE A TASTE?

HASE-
GAWA-KUN,
SERVE IT.

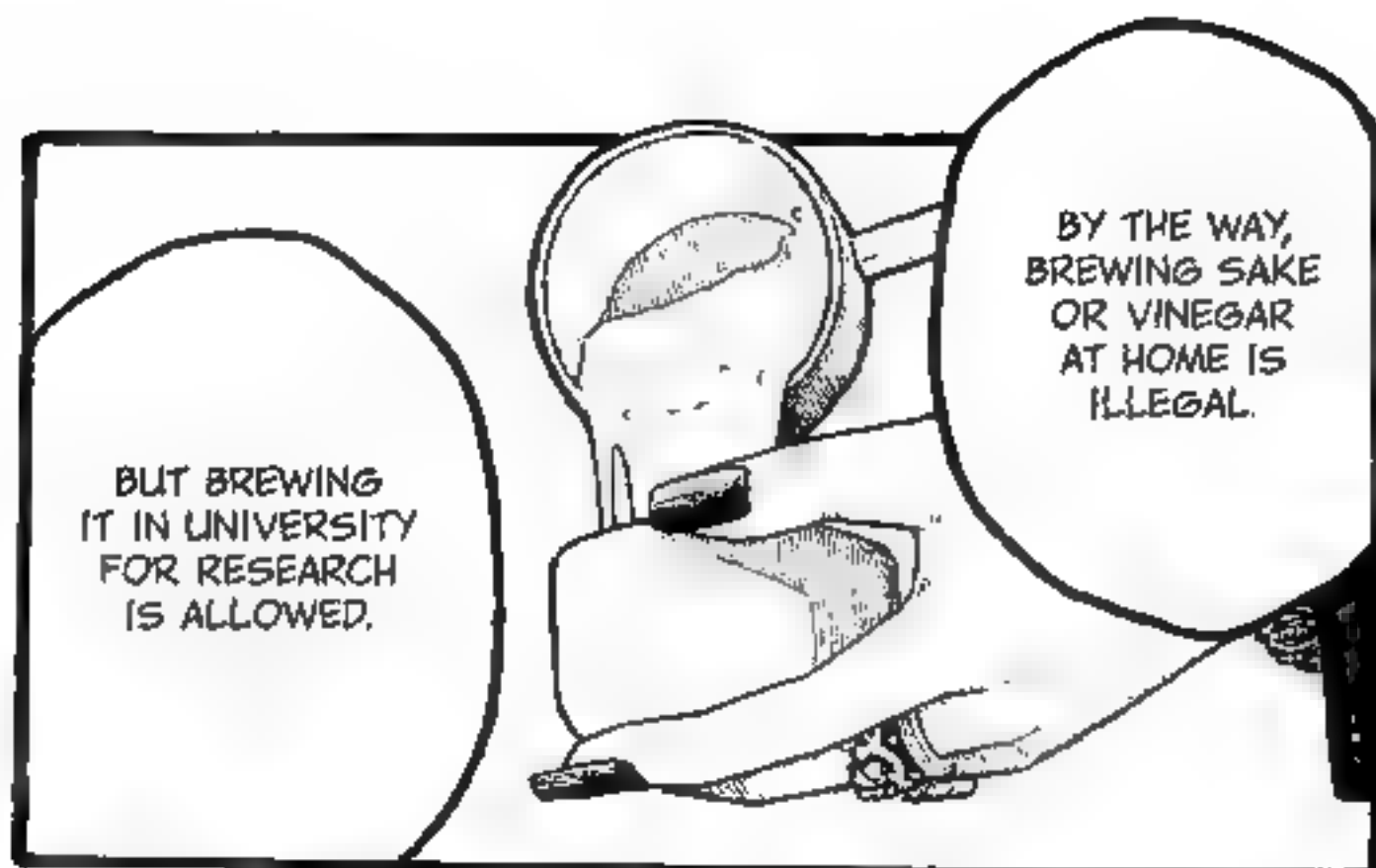


AND THIS...

...IS UNREFINED
SAKE THAT'S
ALREADY
FERMENTED
AND READY
TO DRINK.



WHAT'S
WRONG,
SAWAKI-
KUN?



BUT BREWING
IT IN UNIVERSITY
FOR RESEARCH
IS ALLOWED.

BY THE WAY,
BREWING SAKE
OR VINEGAR
AT HOME IS
ILLEGAL.



REALLY,
THE SAKE
THAT YOU MAKE
YOURSELF IS...

THAT'S WHY
IT'LL BE GREAT
TO HAVE A
FERMENTATION
ROOM.



WHAT?

AND IT
DOESN'T
TASTE OF
ALCOHOL
AT ALL...

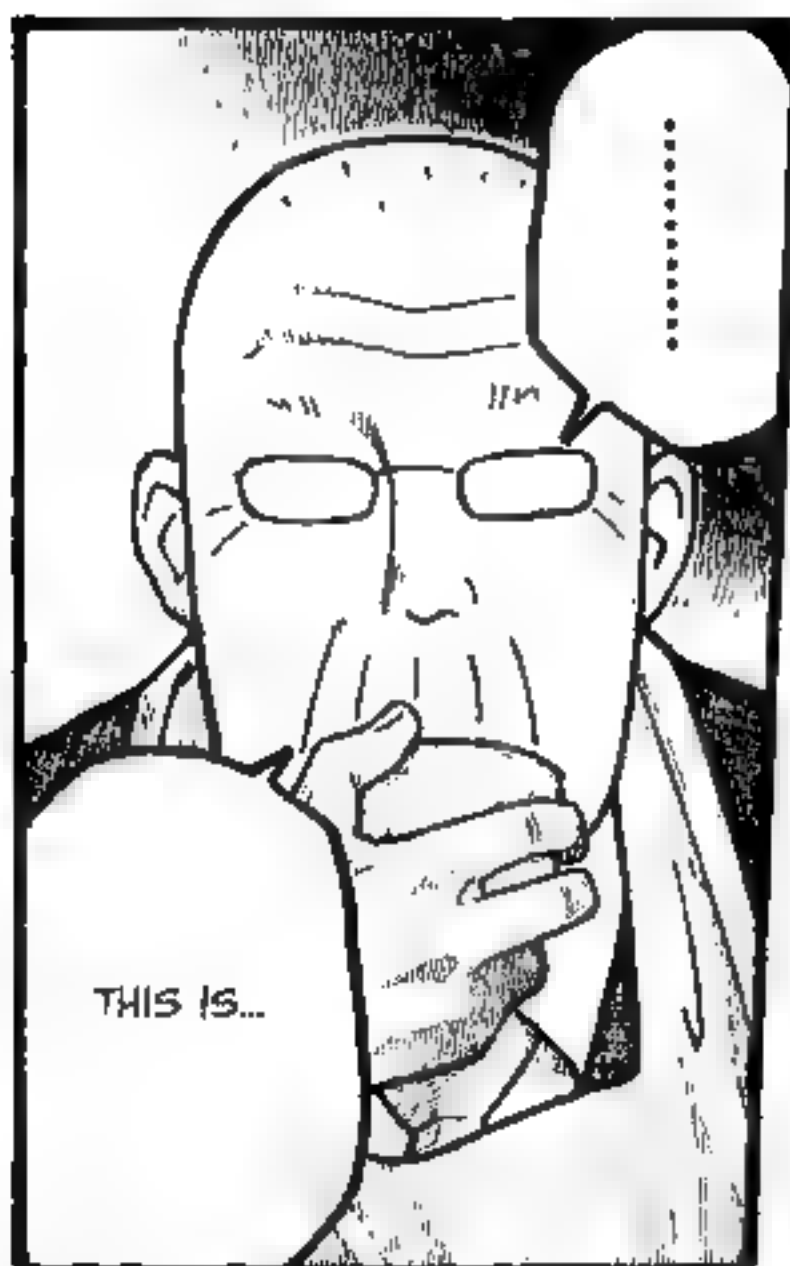
UM...
IT'S
TERRIBLY
SOUR...



HM...

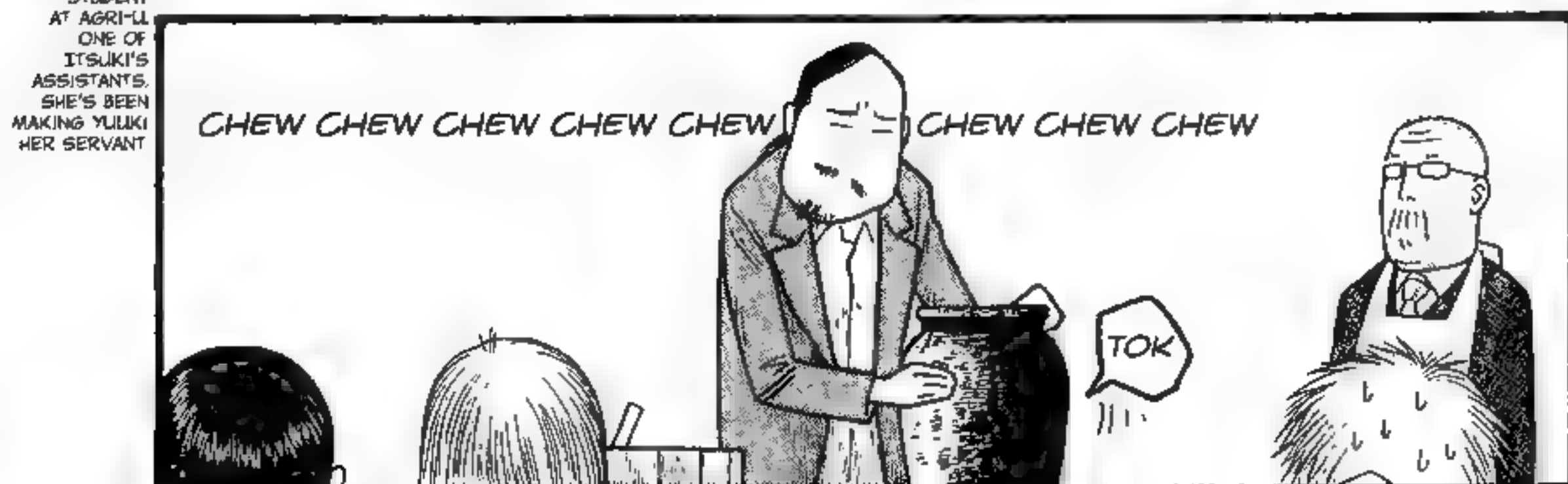
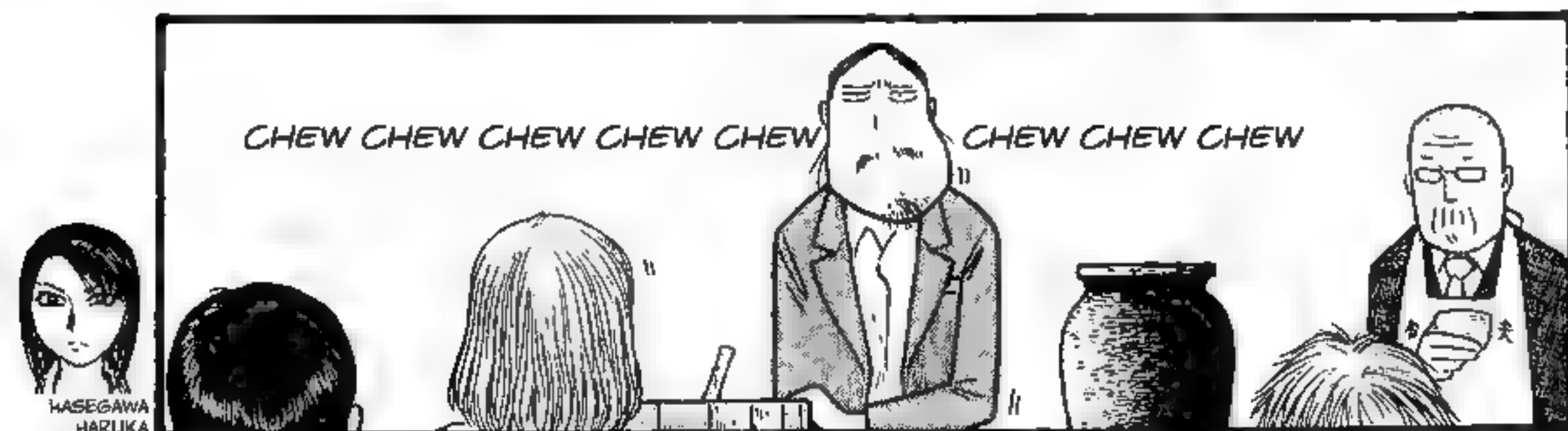
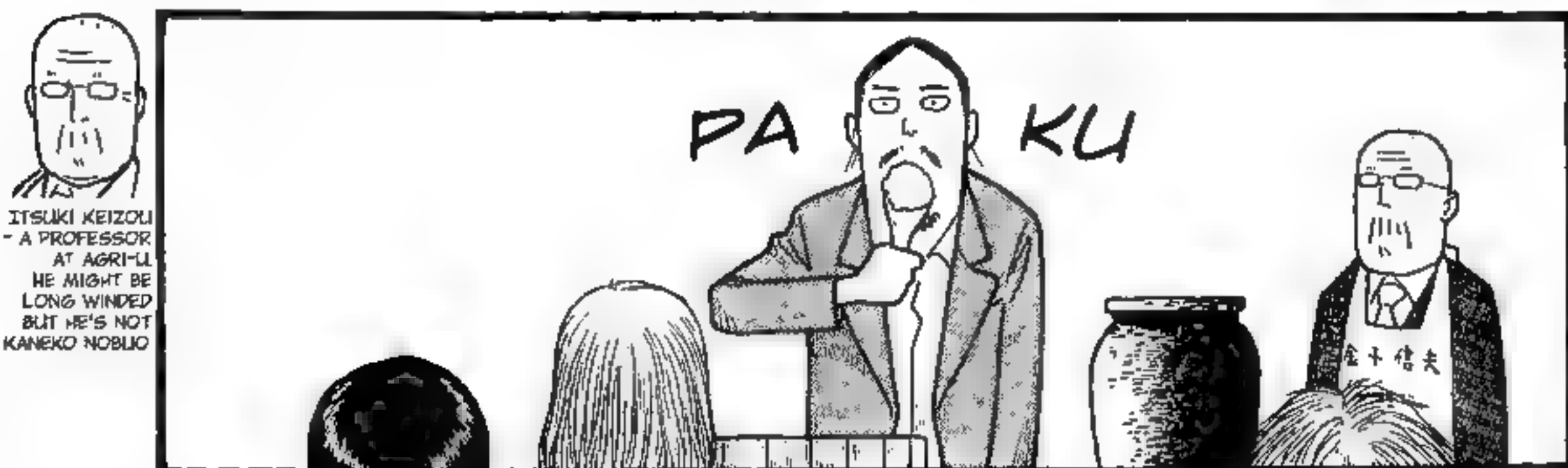
HASEGAWA-KUN,
COME WITH ME.

THAT'S
IMPOSSIBLE...



KAWAHAMA
TAKUMA
- SECOND YEAR
OWES DEBTS
ALONG WITH
MISATO.
THIS CHAPTER
HE REVEALS
MORE OF HIS
BORING
KNOWLEDGE.



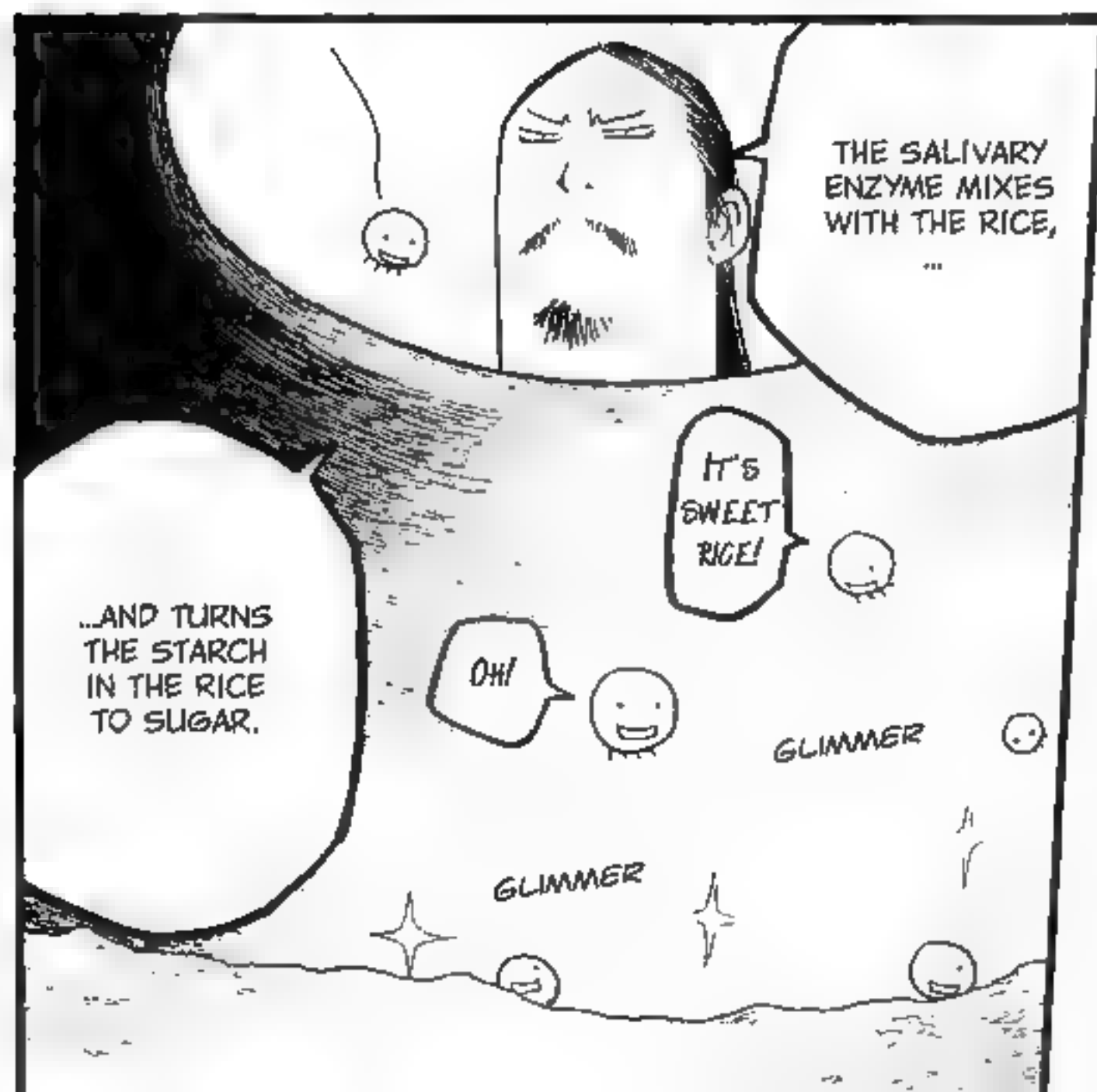


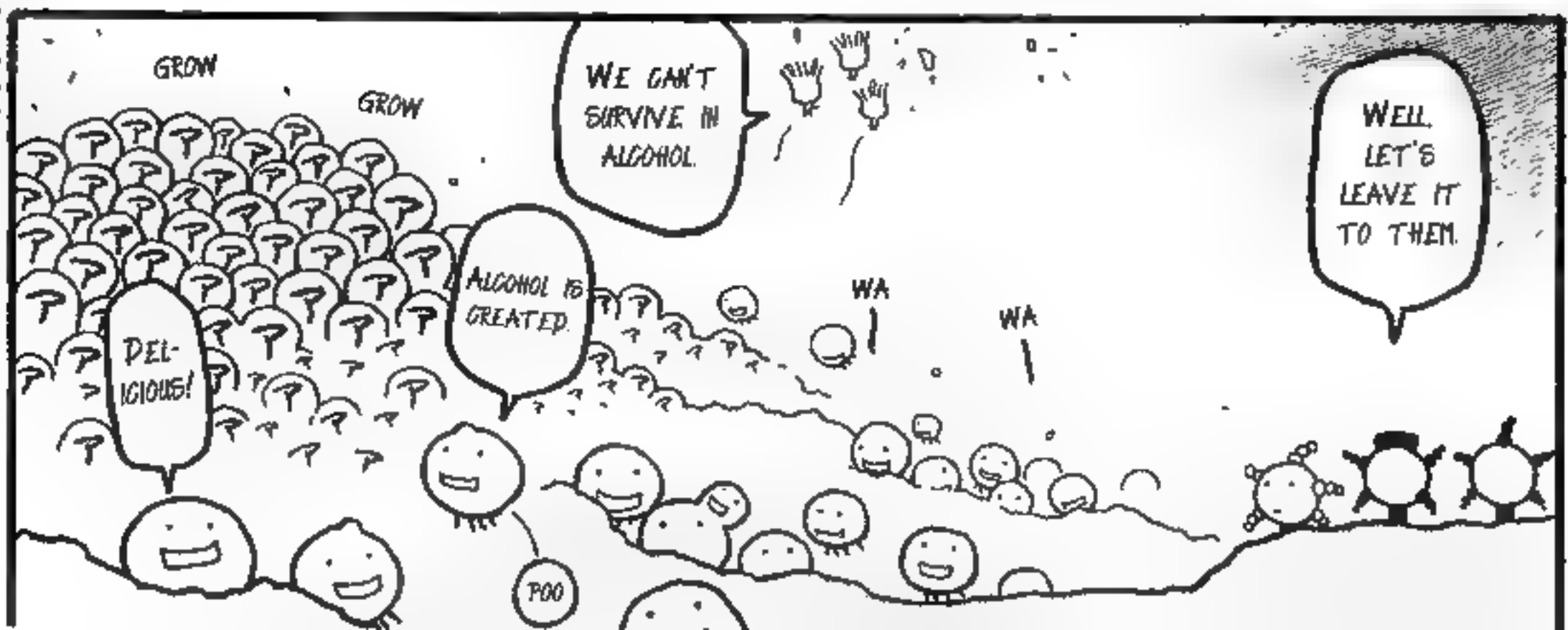
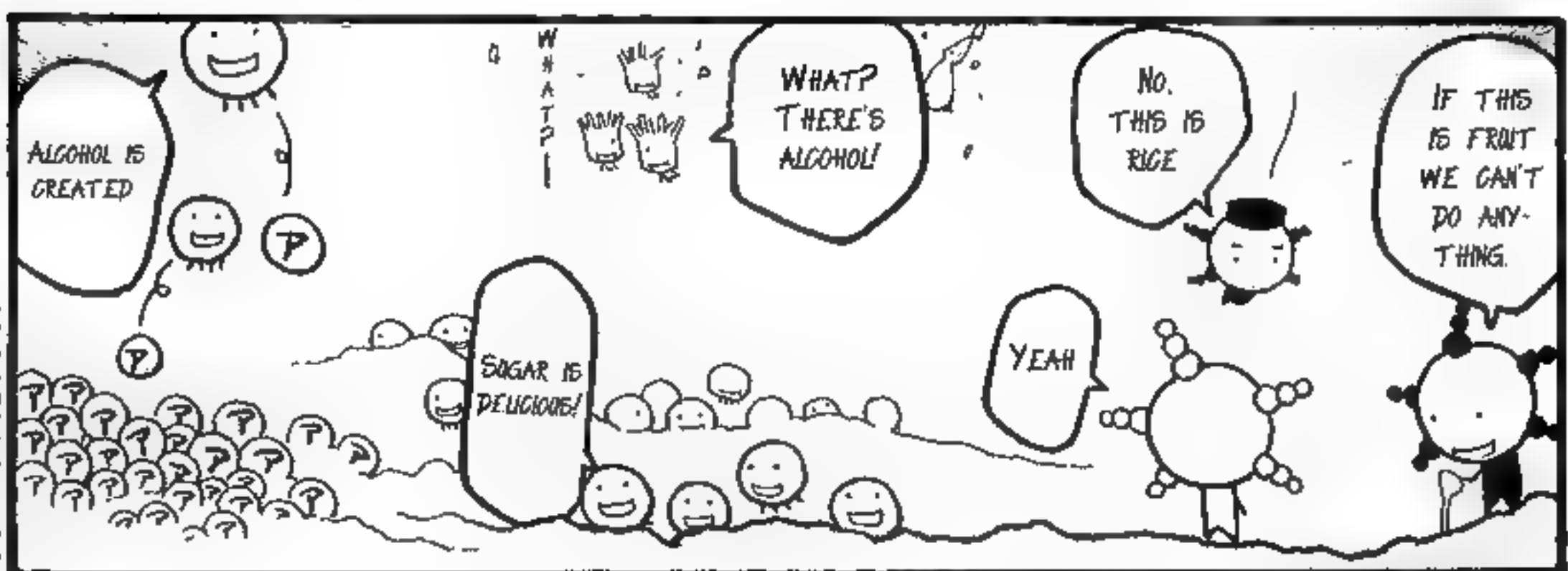
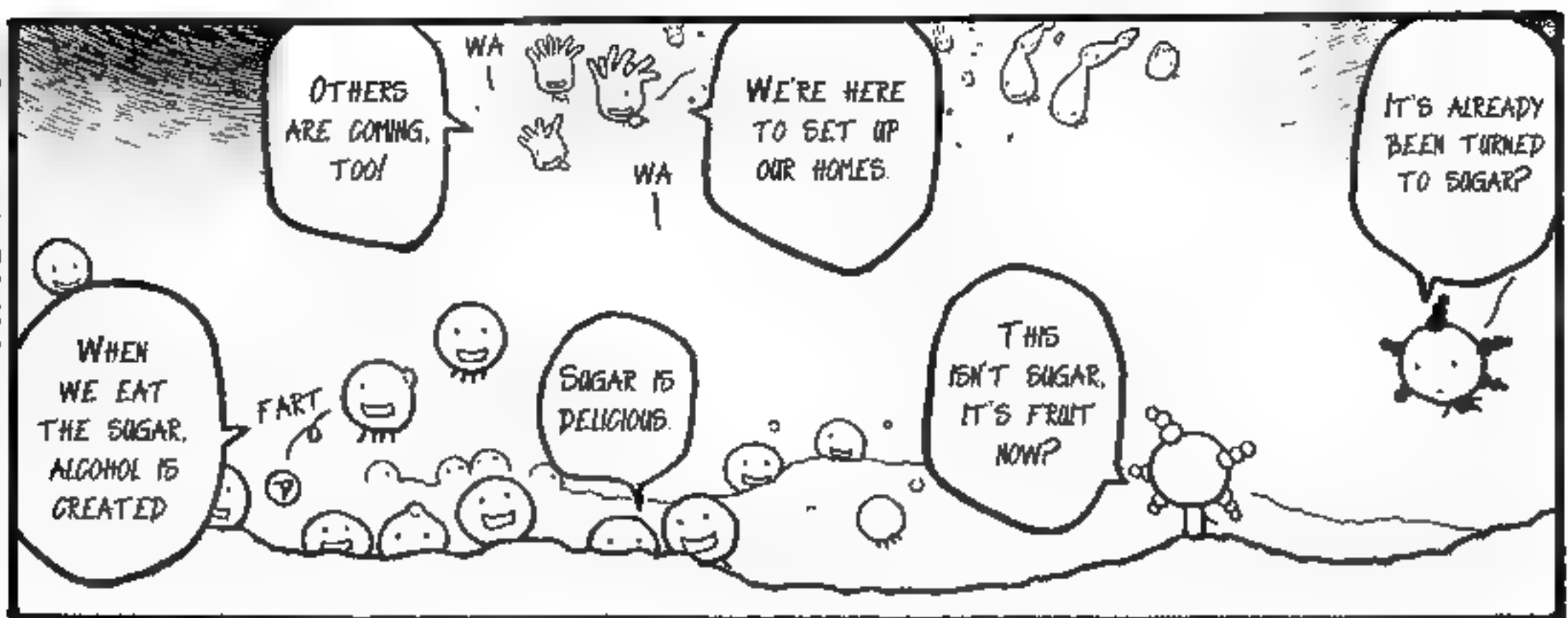
ITSUKI KEIZOJI
- A PROFESSOR
AT AGRI-UL
HE MIGHT BE
LONG WINDED
BUT HE'S NOT
KANeko NOBUO

HASEGAWA
HARUKA
- A GRADUATE
STUDENT
AT AGRI-UL
ONE OF
ITSUKI'S
ASSISTANTS.
SHE'S BEEN
MAKING YULUKI
HER SERVANT




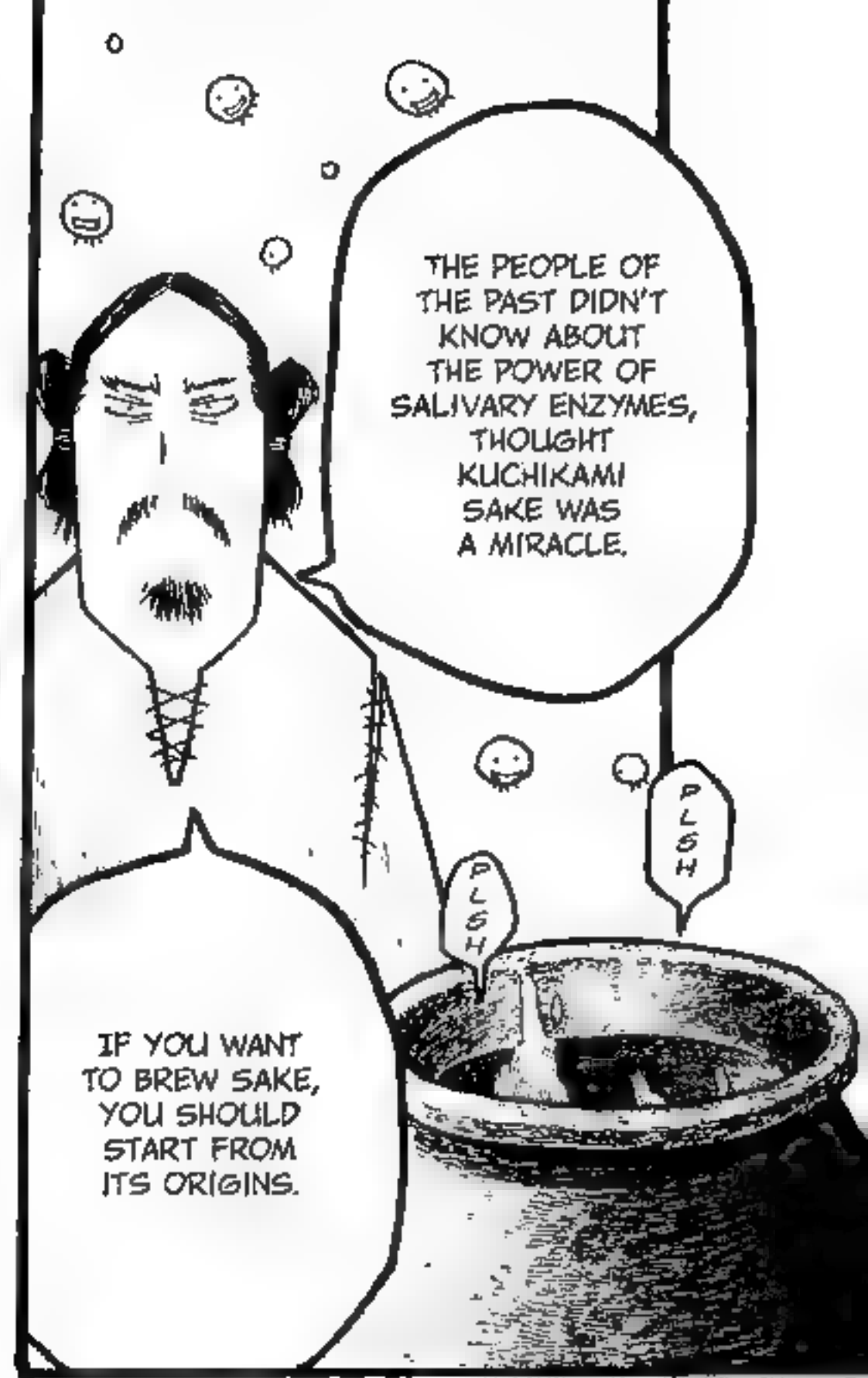
ANKAKE: COOKED IN GRAVY THICKENED WITH POTATO STARCH.






A. NIGER
 - BLACK YEAST
 USED IN
 THE BREWING
 OF SHOCHU.
 ALSO
 OFTEN USED
 IN INDUSTRY.


A. AWAMORI
 - ITS
 CITRIC ACID
 PRODUCING
 ABILITY IS
 STRONGER THAN
 ITS ABILITY
 TO CONVERT
 STARCH
 INTO SUGAR.
 SINCE
 IT IS ALSO
 ABLE TO
 INHIBIT BAD
 BACTERIA,
 IT IS
 OFTEN USED
 IN ALCOHOL
 BREWING
 IN WARM
 CLIMATES.



KUCHIKAMI: MOUTH-CHEWED.

PUT SIMPLY, IT'S THE STUFF THAT ENVELOPES PRAYING MANTIS EGGS.





HOW
DARE YOU
SWITCH IT!

DO I
CARE?!



I'M
TOUCHED...



HUH?



JUST WHAT
DID YOU
MAKE SENSEI
DRINK?!

ARE YOU DUMB?
EVEN THOUGH
YOU'RE A
GRADUATE
STUDENT
YOU DON'T
KNOW HOW
AMAZING THIS
SAKE IS?!

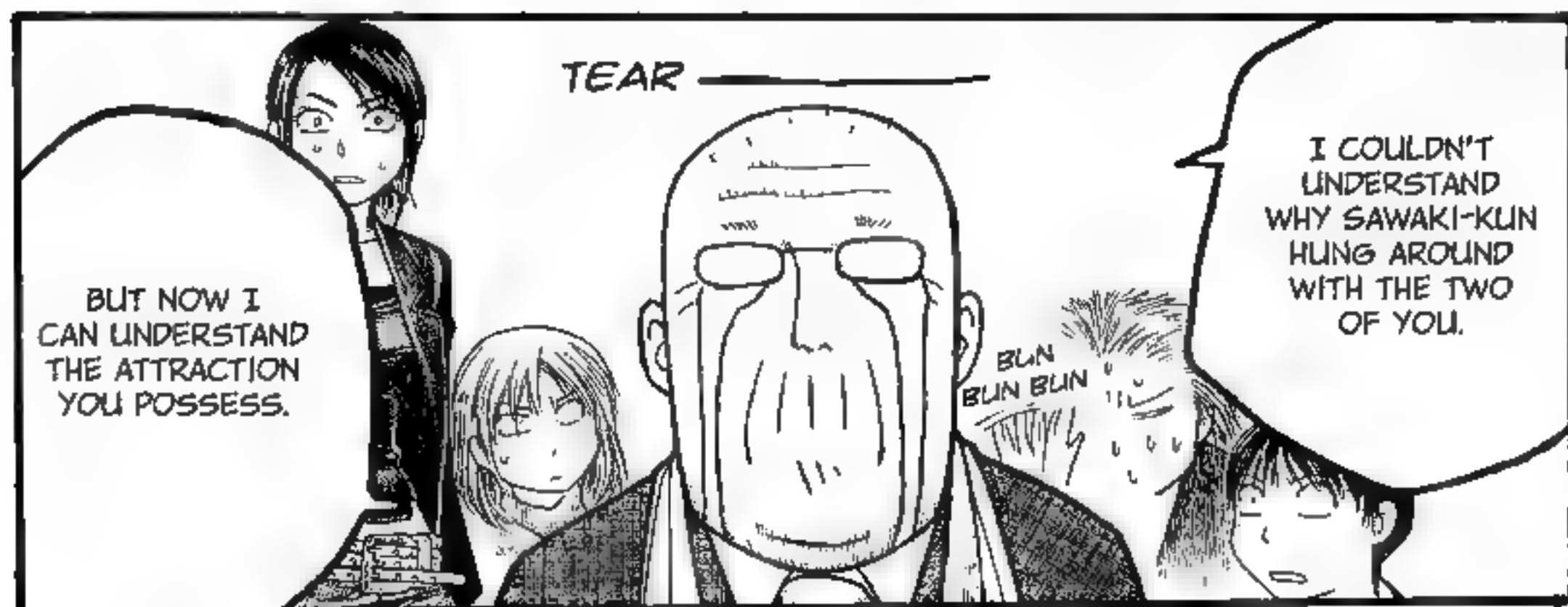
ISN'T SHE
AN IDIOT?
SHE REALLY
IS AN IDIOT.



HAVE
YOU
LEARNT
SOME-
THING?

YOU GUYS
TRULY ARE
RESEARCHERS.

THAT STUDENTS
WOULD DISCOVER
THE BEAUTY OF
PRACTICAL
LEARNING
PURELY OUT
OF THEIR OWN
INTEREST...



TEAR

BUT NOW I
CAN UNDERSTAND
THE ATTRACTION
YOU POSSESS.

I COULDN'T
UNDERSTAND
WHY SAWAKI-KUN
HUNG AROUND
WITH THE TWO
OF YOU.

BUN
BUN BUN

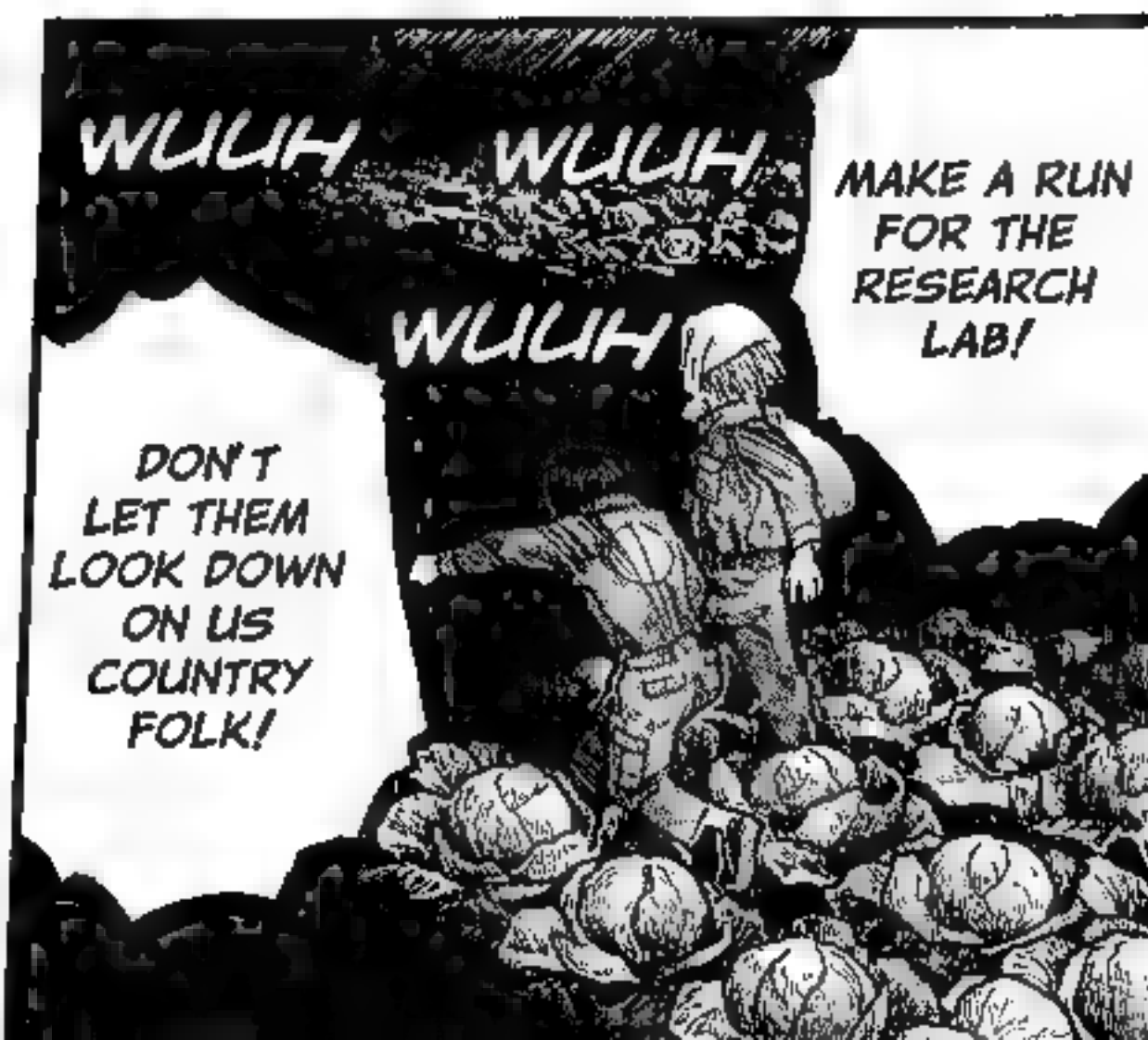


BOW

PLEASE
FORGIVE ME
FOR HOW
I'VE TREATED
YOU.



MISATO-KUN AND
KAWAHAMA-KUN,
I'D LIKE YOU
TO LEND ME
YOUR STRENGTH,
TOO.



農物語



TALES OF AGRICULTURE

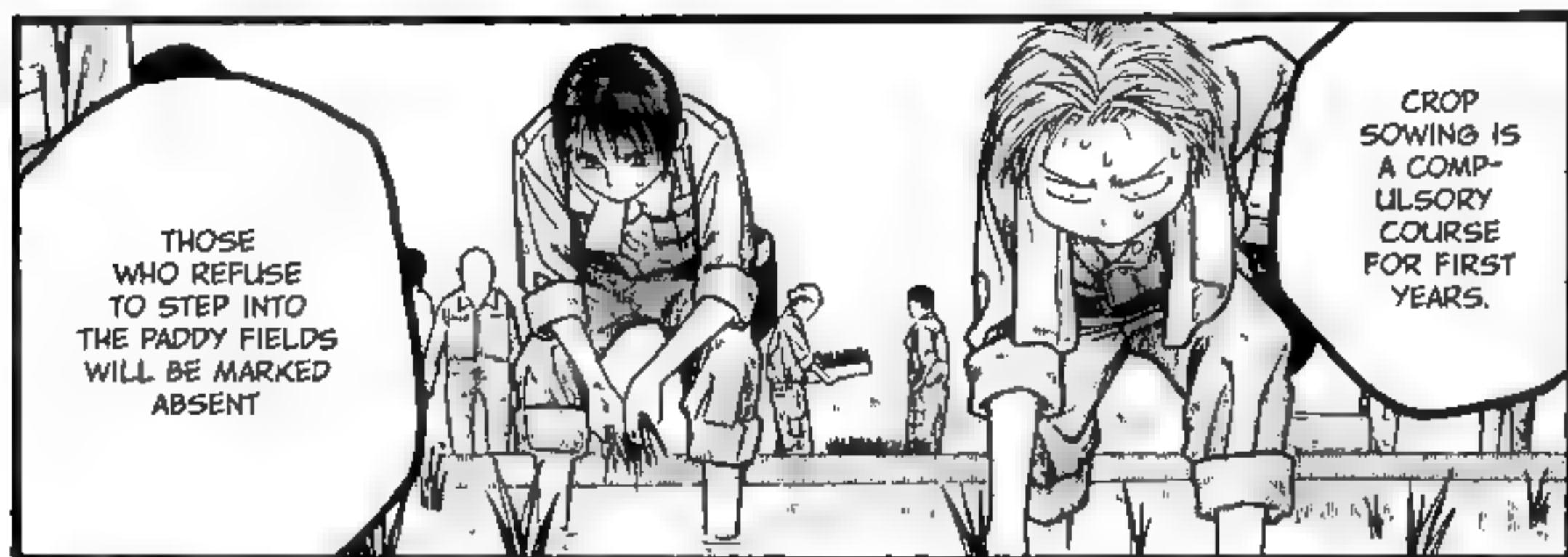
WHY ARE THERE
SO MANY PEOPLE?!

WE... WE'RE
SURROUNDED...

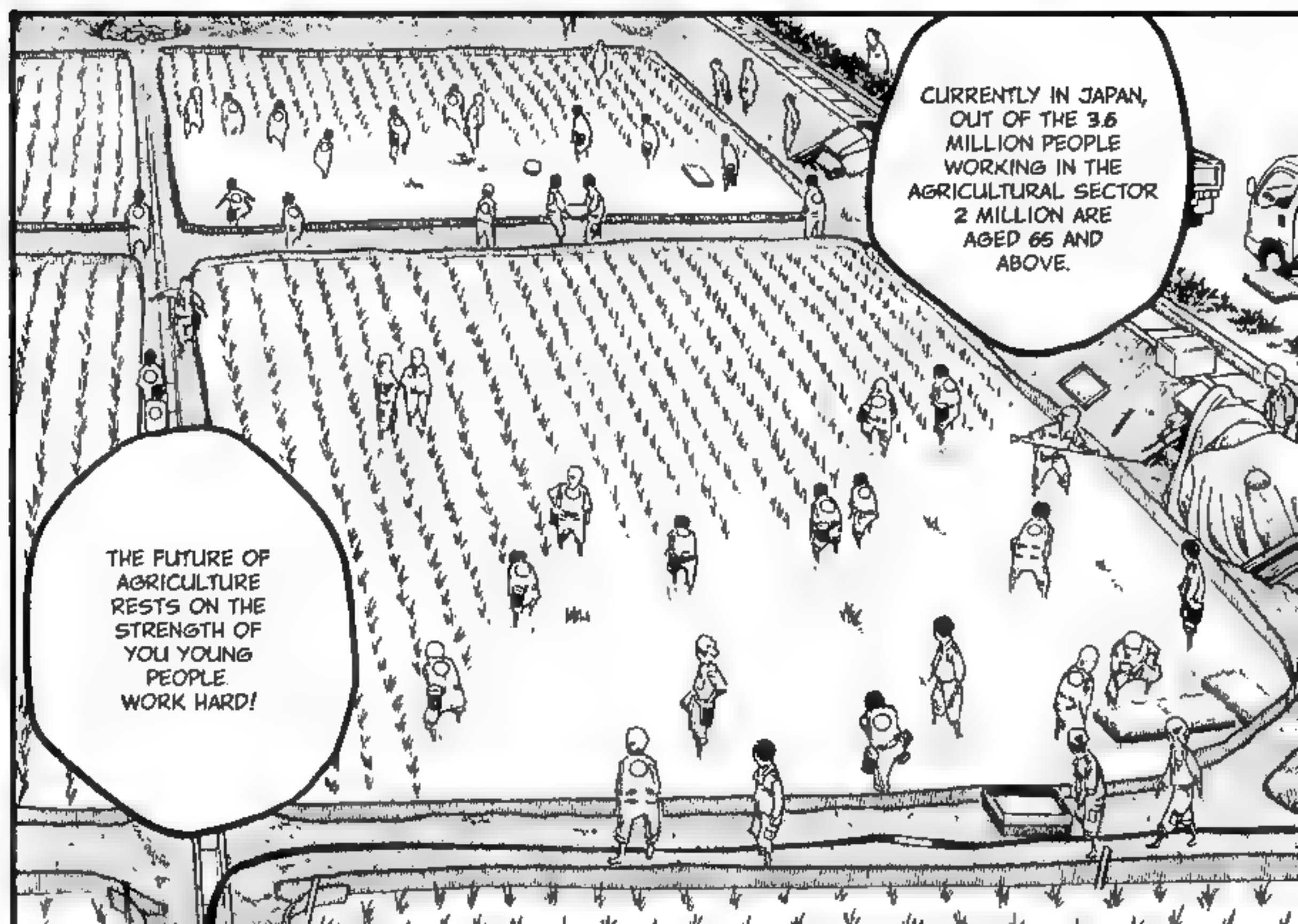
CHAPTER 10 - SPRING

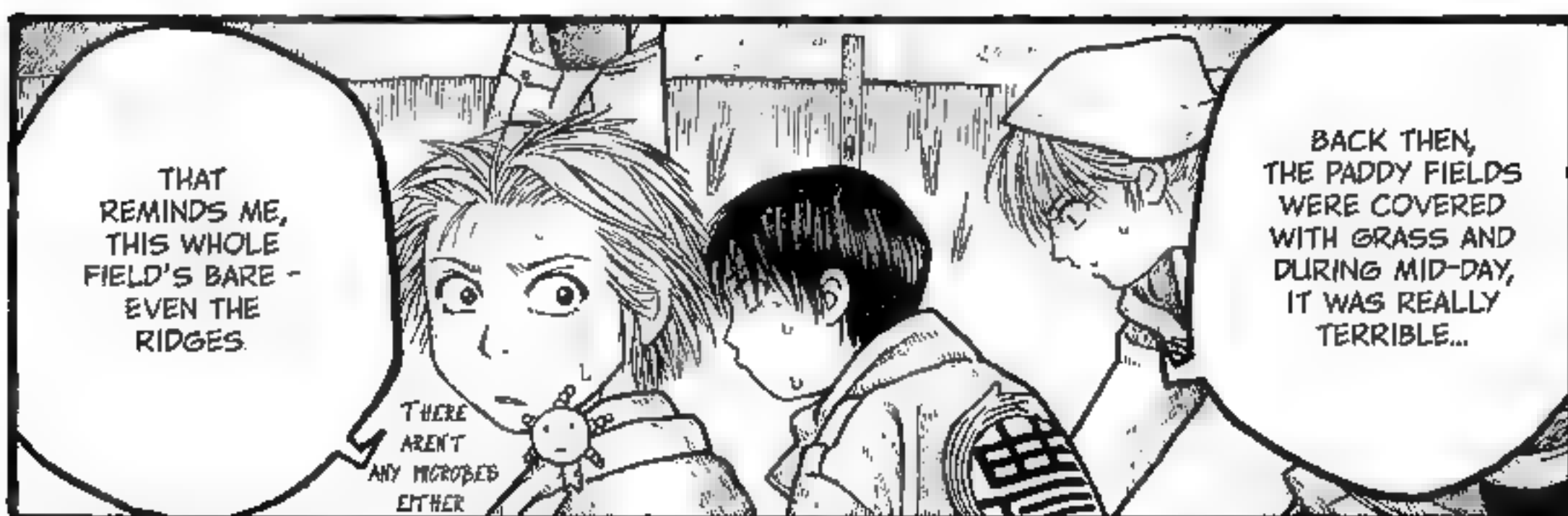


SAWAKI TADAYASU
- PROTAGONIST
FOR SOME
REASON,
IS ABLE TO
SEE MICROBES.
THIS CHAPTER,
HE IS DISHONEST.



YUKIK KEI
- SAWAKI'S
CHILDHOOD
FRIEND AND
GRANDSON OF
A SAKE BREWER
BECAUSE OF
SAWAKI,
HE HAS TO
GO THROUGH
TERRIBLE
EXPERIENCES.





NOTE: THE MUD RIDGES THAT DIVIDE EACH FIELD.



HEY,
YOU GUYS
WANT TO GO
TO SENSEI'S
TODAY?

FINALLY,
WE'RE DISMISSED.
IT'S ALREADY
EVENING.

COCKROACH
AND SPIT SAKE,
FOR INSTANCE.

THAT
WASN'T
SENSEI...

WHEN I'M
WITH THAT GUY,
I'M ALWAYS
BEING MADE
TO EAT STRANGE
THINGS.

THOUGH
IT'S NOT THAT
I PARTICULARLY
LIKE GOING
THERE EVERYDAY

OIKAWA HAZUKI
- A FIRST YEAR,
LIKE SAWAKI
AND YULIKI.
SHE SEEMS
TO BE IN
THE SAME
CLASS AS
SAWAKI AND
YULIKI.

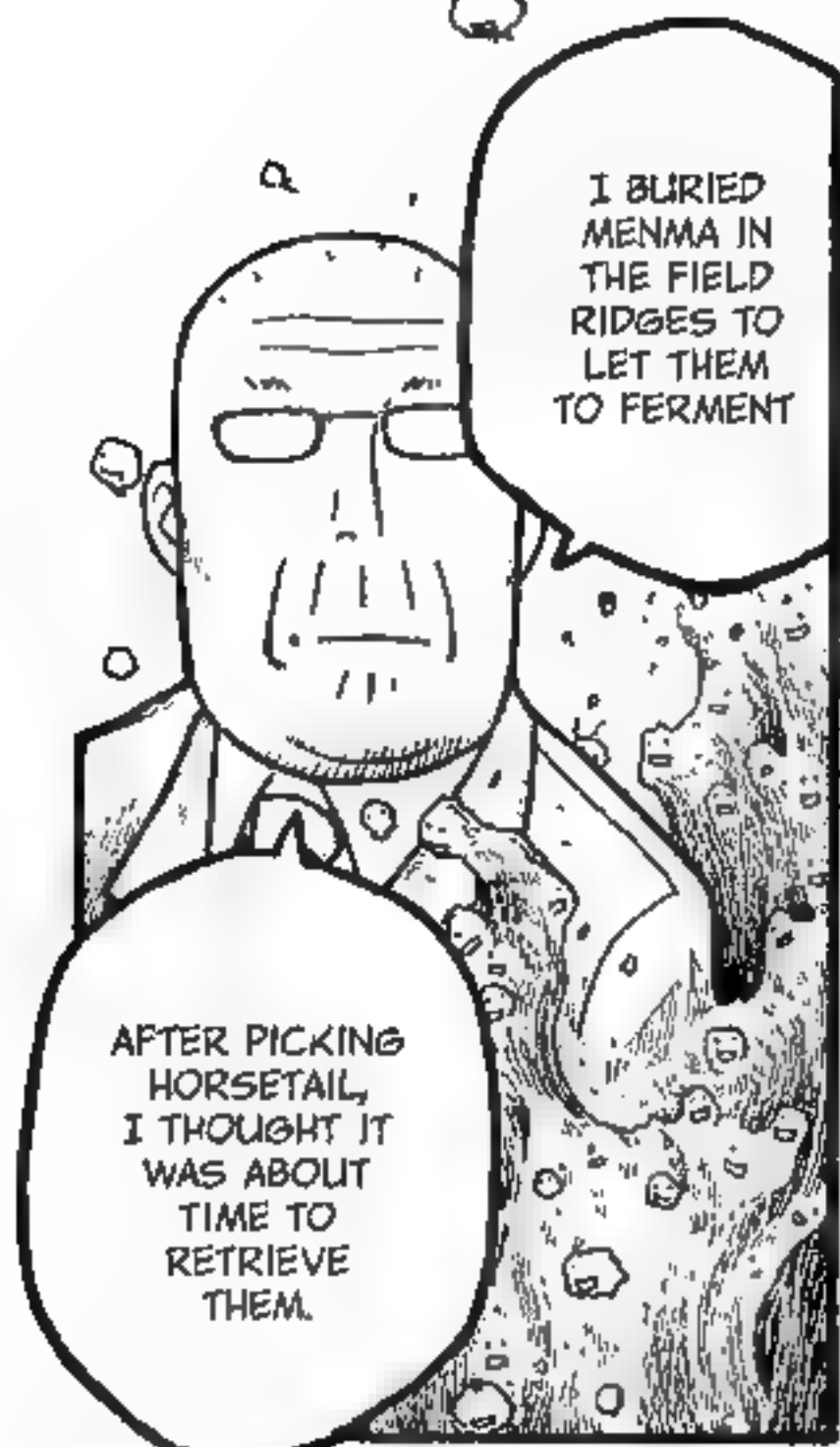
YOU
STINK OF
SWEAT
!

HM?

T
S
U
K
A
K
A

T
S
U
K
A
K
A

A ORYZAE
- IT APPEARS
EVERY CHAPTER,
AND IS THE
REPRESENTATIVE
MICROBE OF
JAPANESE
BREWING.
IT RIDES ON
SAWAKI'S
SHOULDER
BECAUSE IT
CAME FROM
HIS FAMILY
HOME?!



I BURIED
MENMA IN
THE FIELD
RIDGES TO
LET THEM
TO FERMENT

AFTER PICKING
HORSETAIL,
I THOUGHT IT
WAS ABOUT
TIME TO
RETRIEVE
THEM.

MENMA: PICKLED BAMBOO SHOOTS.



HEY LADY AND
GENTLEMEN.

WHAT
ARE YOU
DIGGING UP
THIS TIME?



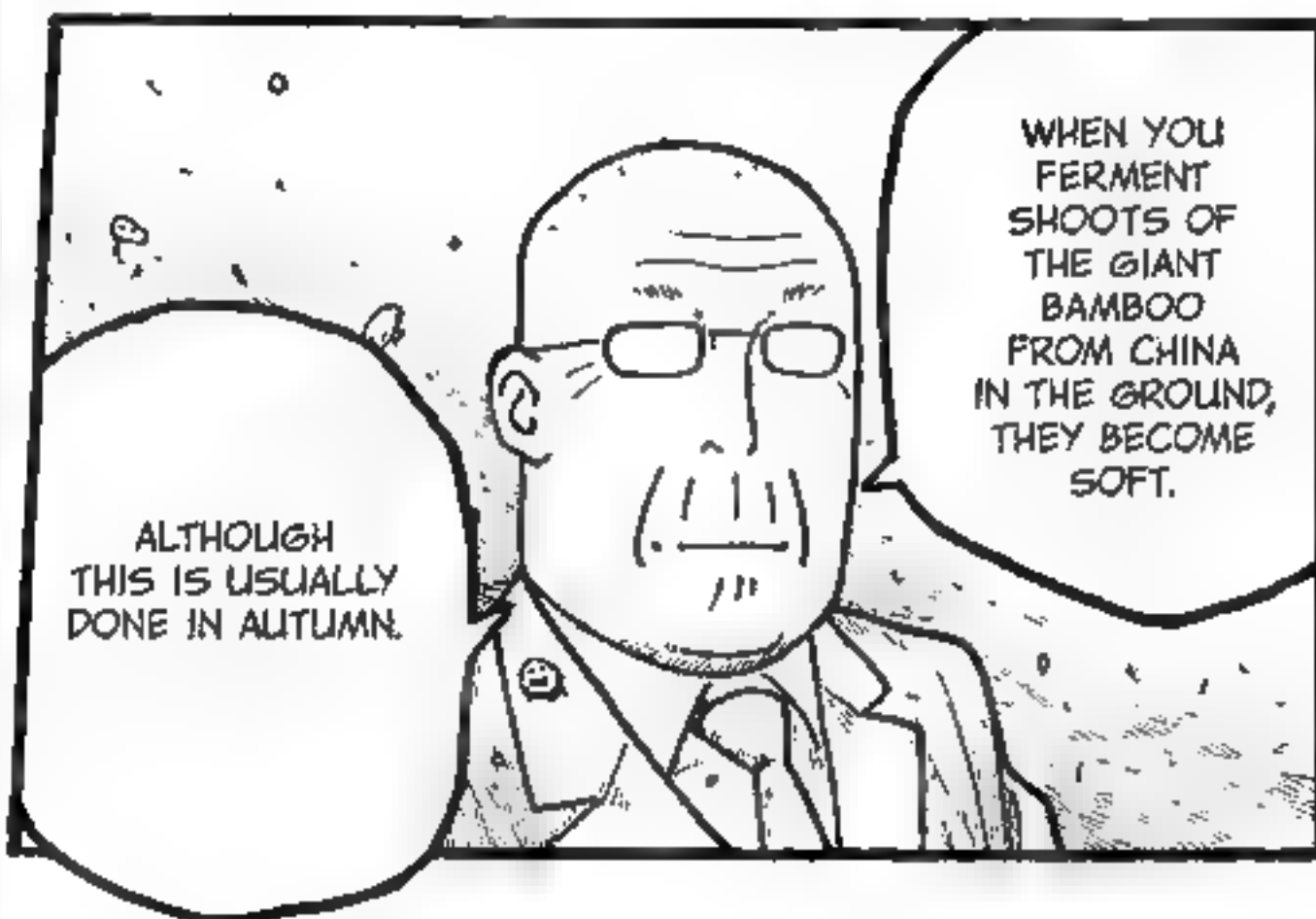
THAT
REMINDS ME,
THERE WERE
EXTREMELY FEW
MICROBES IN
THE PADDY FIELDS
JUST NOW.

BUT THERE
ARE LOTS OF
SOIL MICROBES
HERE.



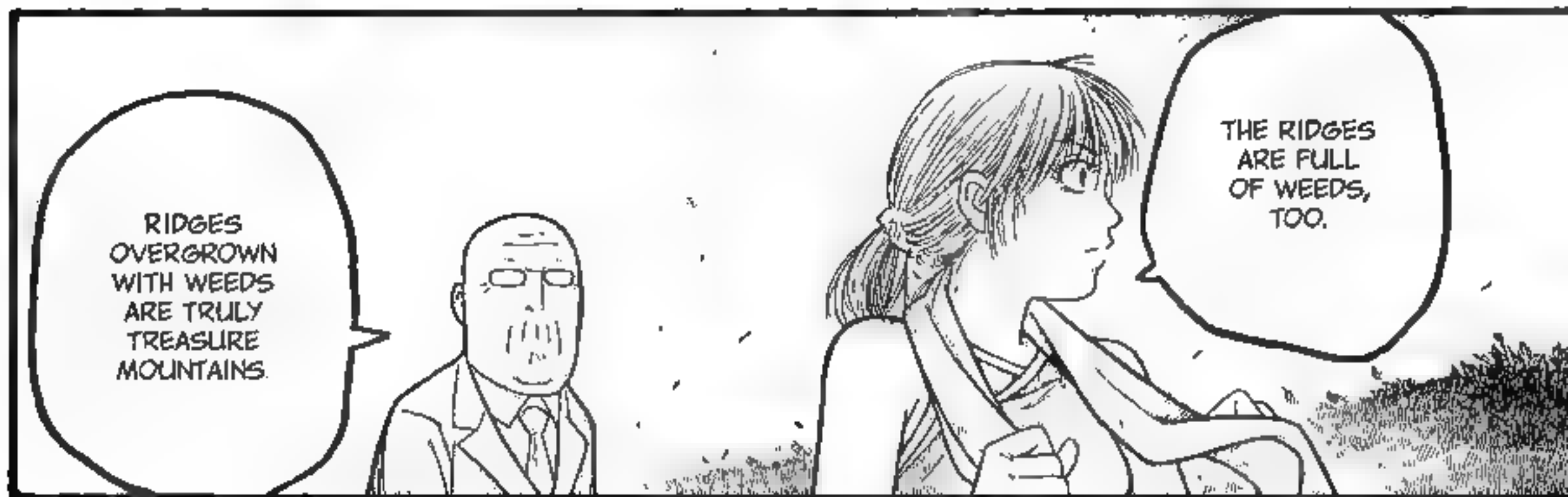
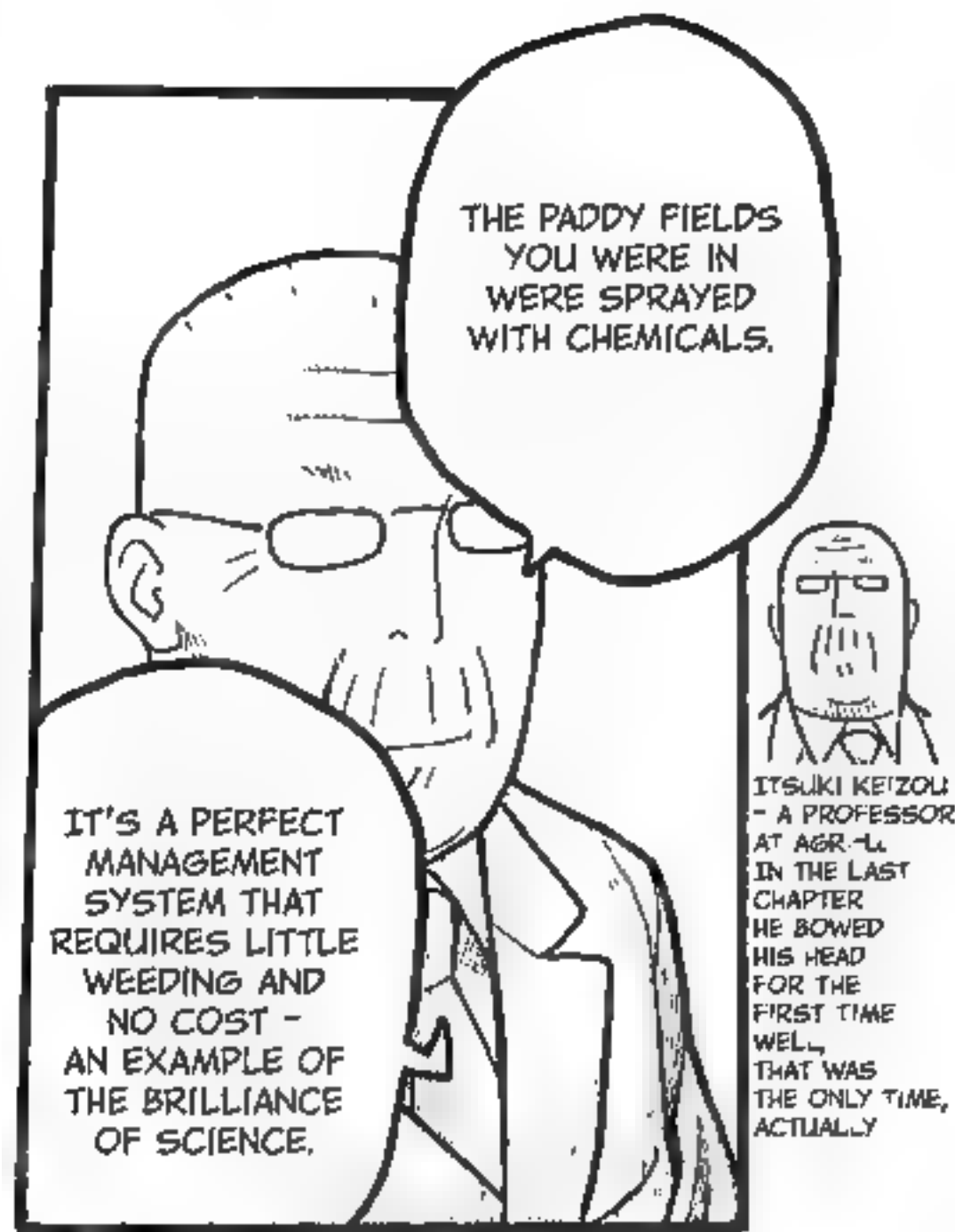
WHUH?
THAT'S
FERMENTED,
TOO?

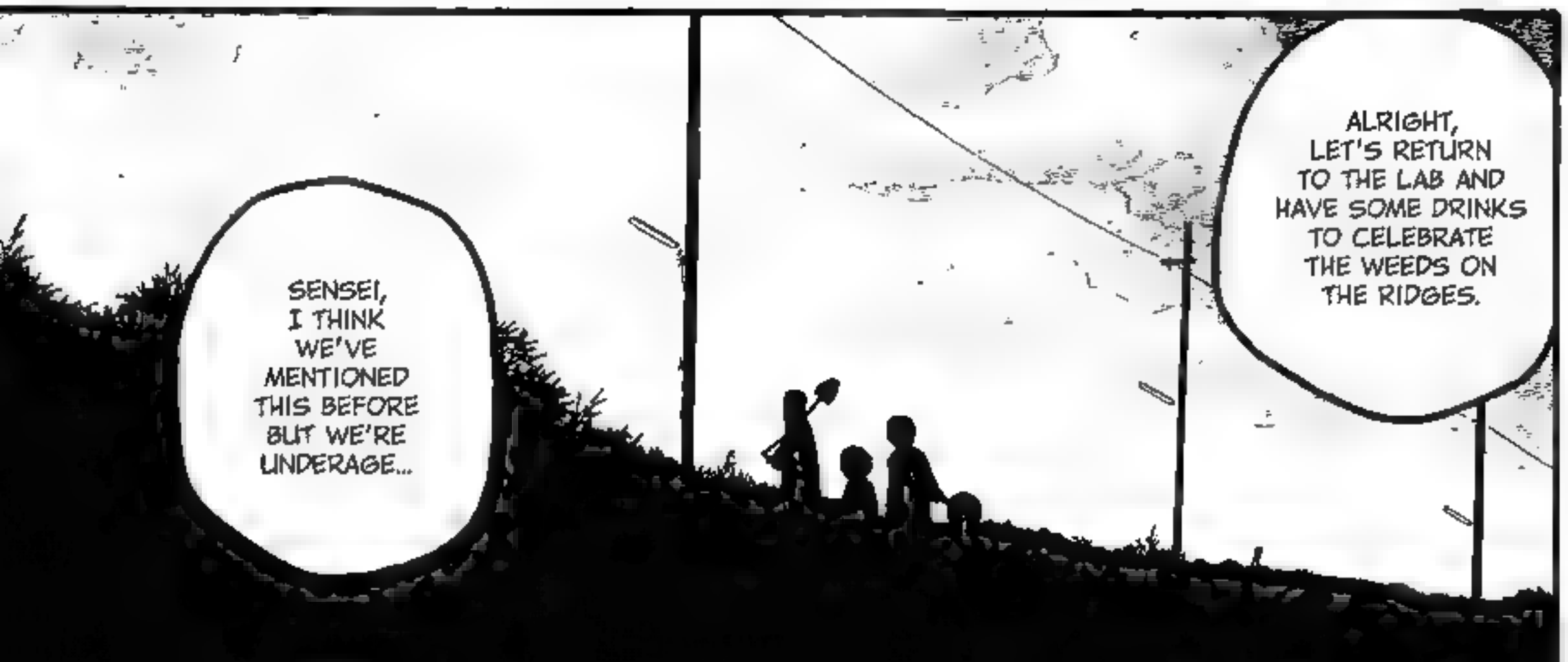
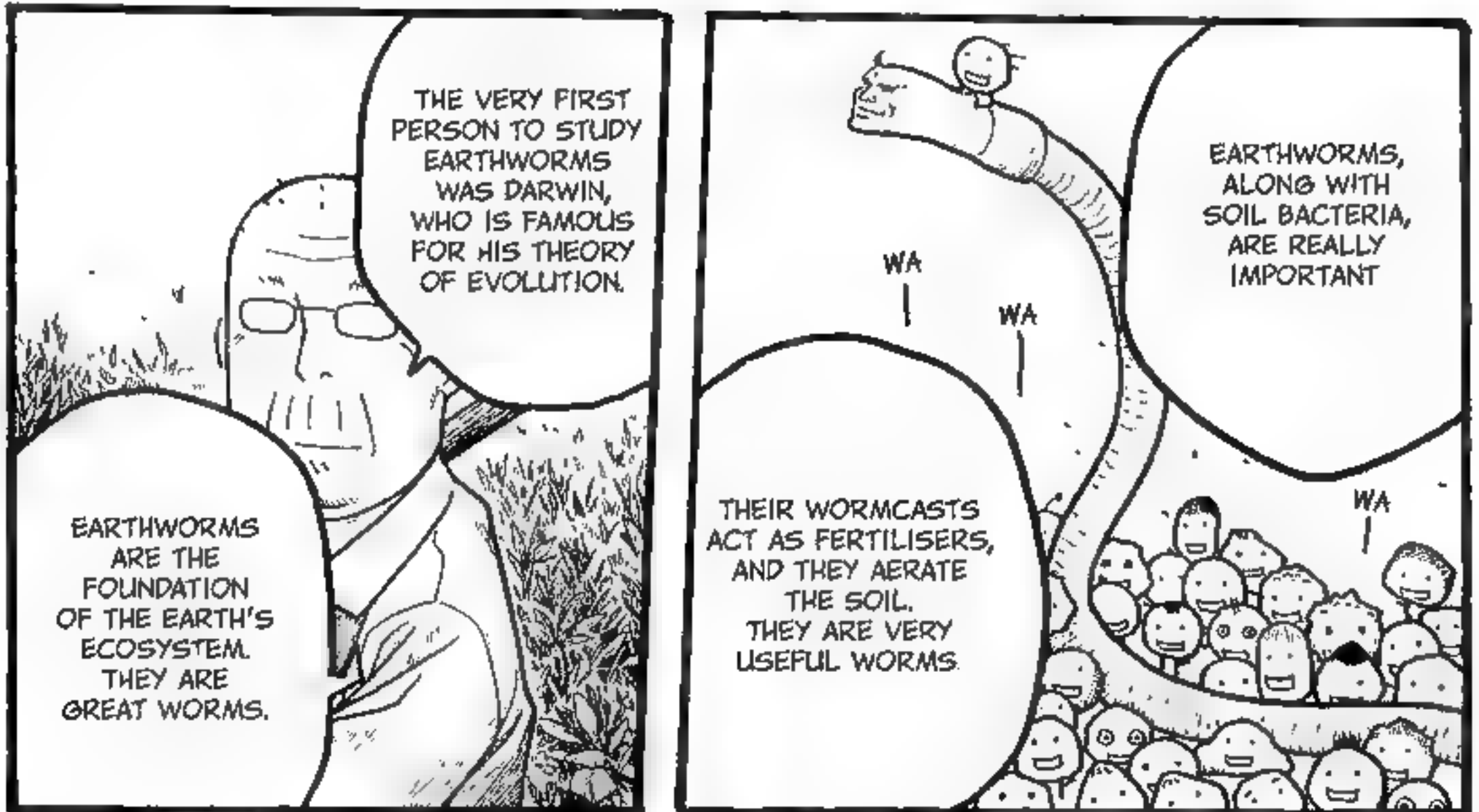
MENMA'S
THE TOPPING
YOU FIND
IN RAMEN,
RIGHT?

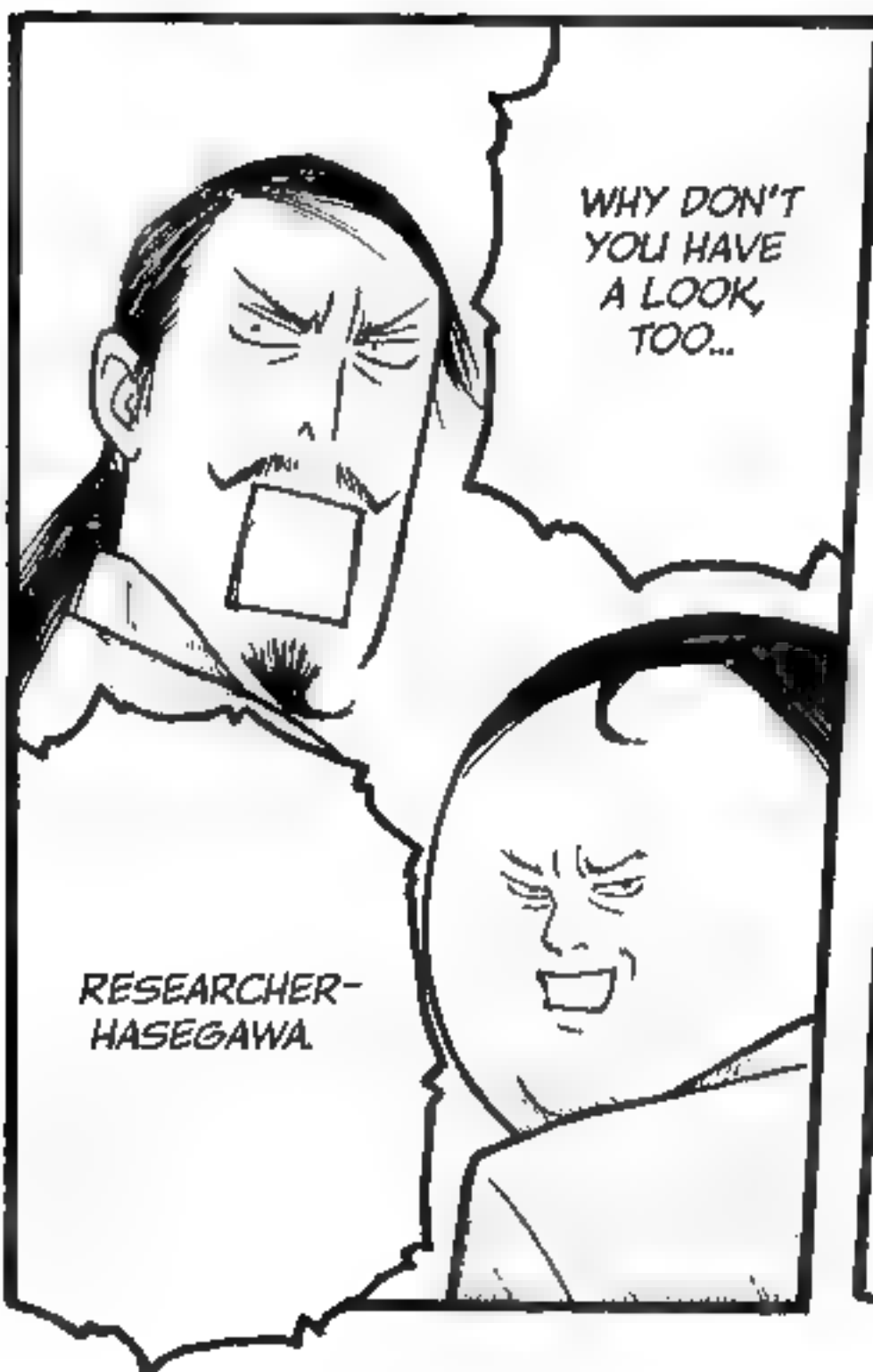
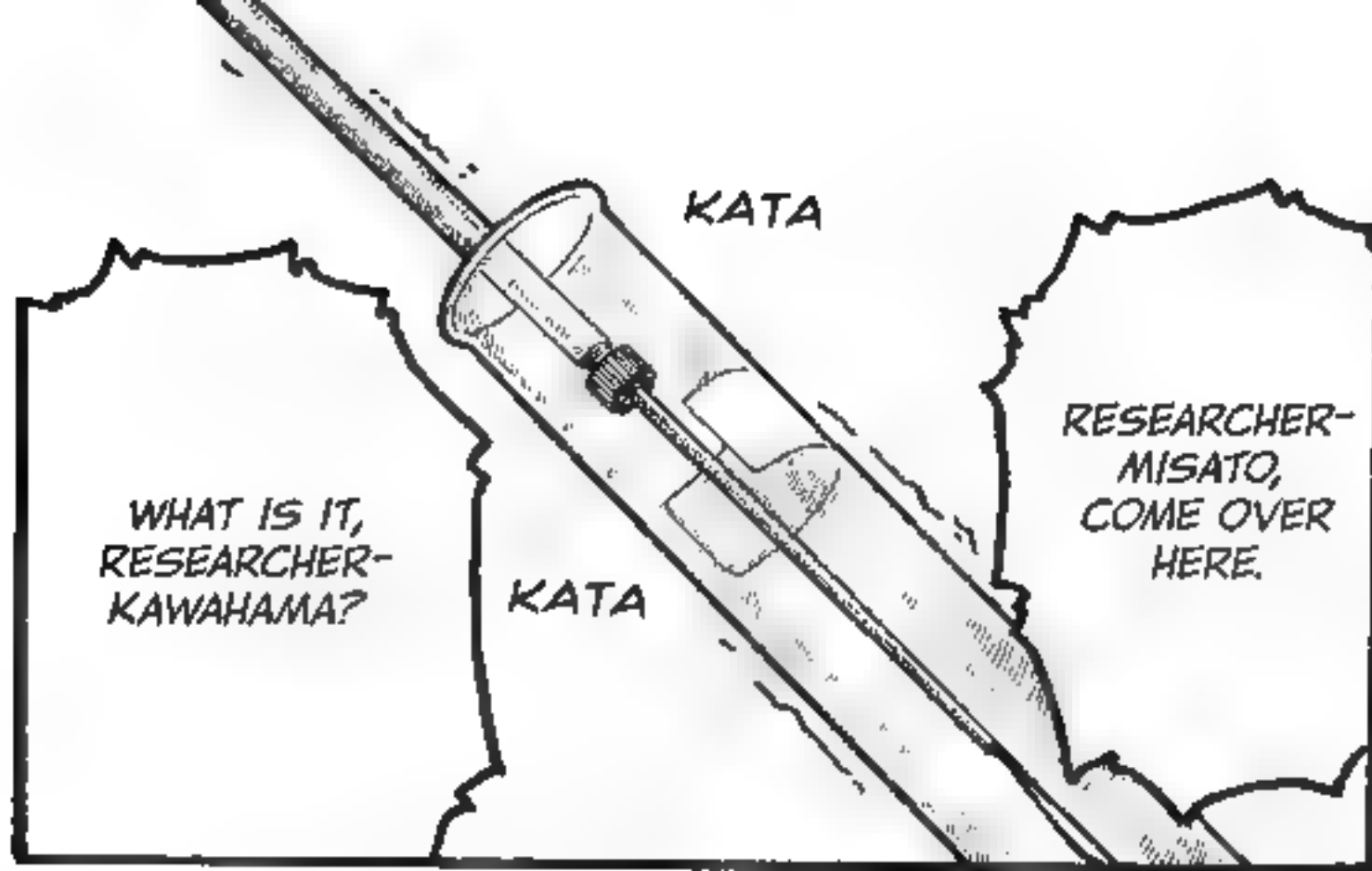


ALTHOUGH
THIS IS USUALLY
DONE IN AUTUMN.

WHEN YOU
FERMENT
SHOOTS OF
THE GIANT
BAMBOO
FROM CHINA
IN THE GROUND,
THEY BECOME
SOFT.









**DON'T
LUMP ME
TOGETHER
WITH THE
BOTH OF
YOU!**

**SHUT UP!
SHUT
UP!**



**WHAT ARE
YOU SAYING?
DON'T UNDER-
ESTIMATE
THE POWER
OF BUGS.**

**MY COLD
WAS CURED
BY EARTH-
WORMS.**



**SENSEI!
JUST AS
I THOUGHT,
WE HAVE
NO USE FOR
THESE TWO.**

**APART
FROM BUGS
AND SAKE,
THEY DON'T
KNOW
ANYTHING!**

NOTE: IN JAPANESE, THERE'S NO DIFFERENCE
BETWEEN BUGS AND WORMS.



**I DON'T CARE
ABOUT STUFF
LIKE THAT.**

**I WILL NEVER
ACKNOWLEDGE
THE TWO OF YOU!**



EEK

**EARTHWORM
BROTH IS SAID
TO BE EFFECTIVE
IN BRINGING
DOWN A FEVER.**

**EARTHWORMS
ARE THE
DRAGONS
OF THE SOIL.
THEY HAVE
GREAT
ABILITIES.**

EARTHWORM
- IN CHINESE
MEDICINE,
THEY ARE CALLED
"SOIL DRAGONS",
AND ARE VERY
PRECIOUS.
MY FRIEND,
M, ATE FRIED
EARTHWORMS
IN VIETNAM BUT
APPARENTLY THEY
WERE TASTELESS.



MISATO KAORU
- SECOND YEAR
HIS SECRET
SAKE BREWING
FAILED AND
HE OWES A LOT
OF DEBTS.
THIS CHAPTER,
HE DOESN'T
FEATURE MUCH.



KAWAHAMA
TAKUMA
- SECOND YEAR
HE OWES DEBTS,
ALONG WITH
MISATO.
THIS CHAPTER
HE REVEALS
EVEN MORE
OF HIS BORING
KNOWLEDGE.

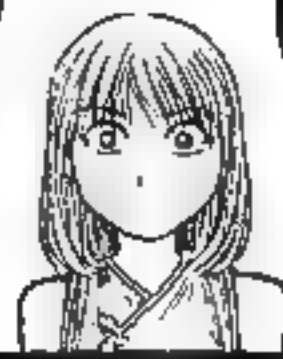




KAWAHAMA,
YOU'VE GOT
A MAP OF THE
CROP FIELDS,
RIGHT?



ASPARAGUS
IS GOOD
IN SPRING...



IF I RECALL
CORRECTLY,
THERE'RE
SPRING
VEGETABLES
AT CROP
FIELD B1.



IT'S AN
OPEN FIELD
SO IT SHOULD
BE AN EASY
VICTORY

THIS IS
CROP FIELD B1.

W...W...WAIT
A MINUTE...

IT SHOULD
TAKE 30 MINUTES
THERE AND BACK.

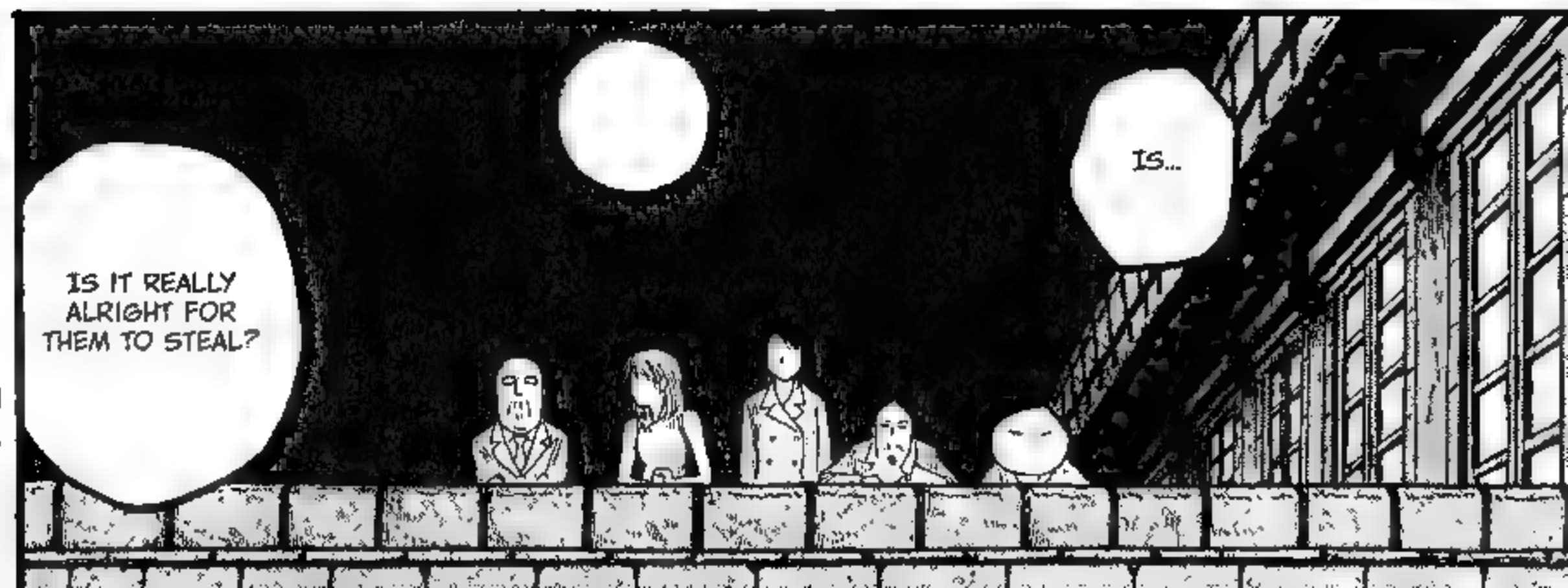
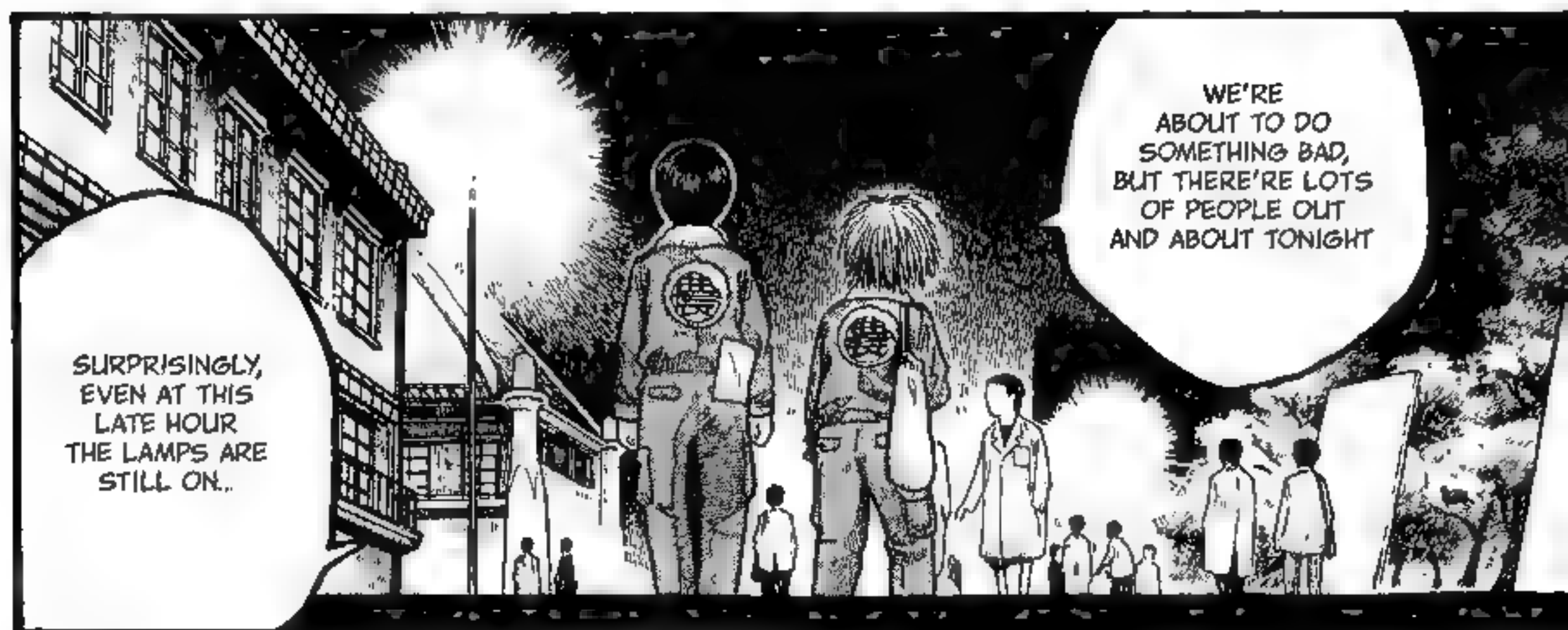
BYE BYE~



SAWAKI.

HUH?

COME





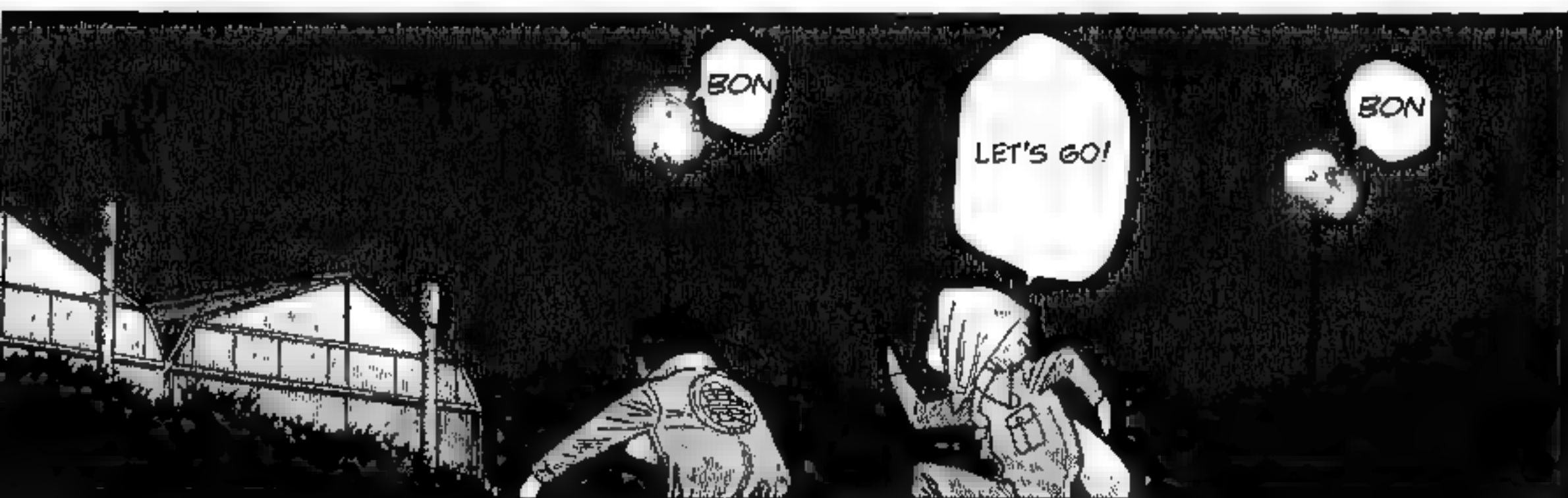




THAT'S WHY A FEW YEARS AGO, WE STARTED THIS EVENT FOR FRESHMEN..



...WE HAD SOME POOR STUDENTS WHO STOLE VEGETABLES FROM THAT FIELD AT NIGHT, NOT NOTICING THE WARNING SIGN.



NOW... LET'S SEE WHICH FIRST YEAR WAS DISHONEST THIS YEAR.



INTRUDERS IN CROP FIELD B7.

SFX:
SIRENS.



INFORMATION AND WARNING ABOUT CHEMICAL TESTING

THIS YEAR'S CRIMINALS



THERE
WILL BE
AN
INSANE
NUMBER
OF
MICRO-
BES
IN THIS
CHAPTER.
HEH.

WITH THIS
THE BOTH OF THEM
WILL BE PRETTY
FAMOUS...



AGRICULTURE FACULTY
YEAR - SAWAKI TADAYASU



AGRICULTURE FACULTY
FIRST YEAR - YUUKI KEI

OH...



OH,
YOU GUYS
ARE HERE.
HAVE YOU
SEEN THIS?

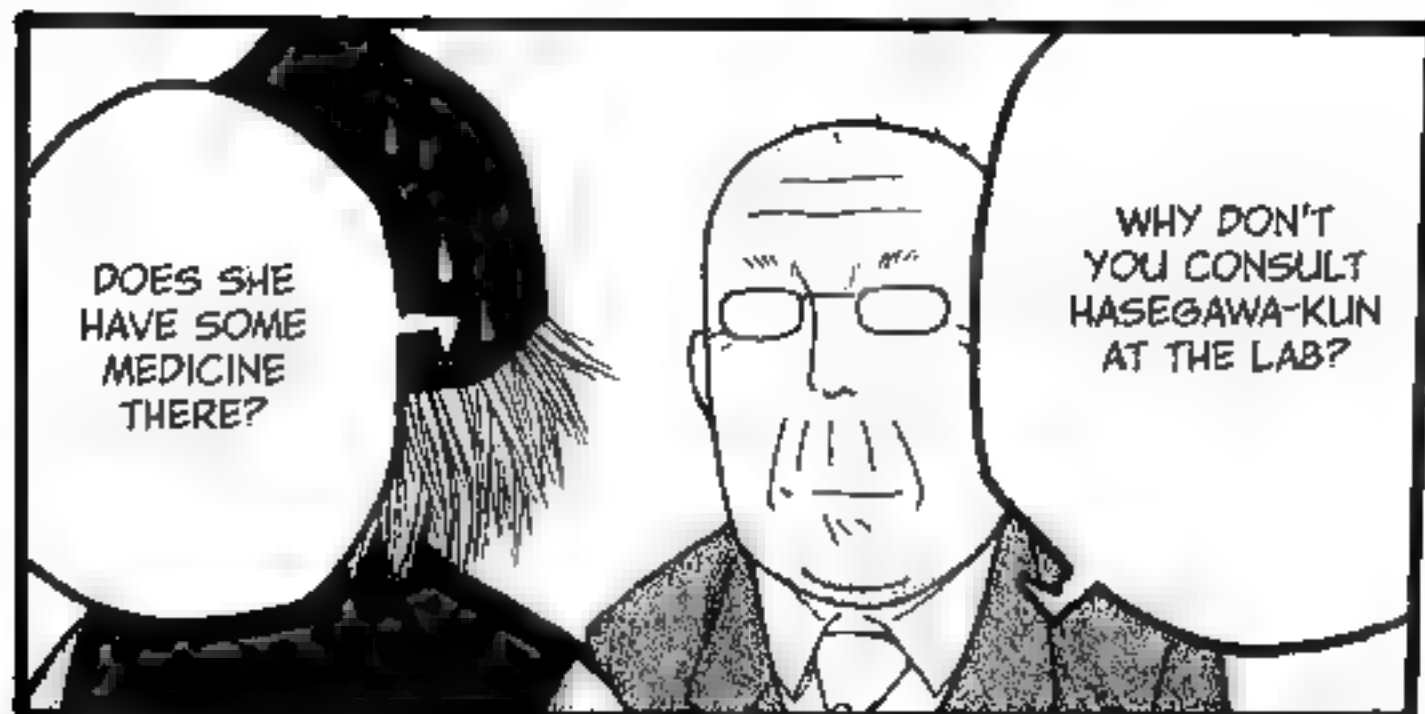
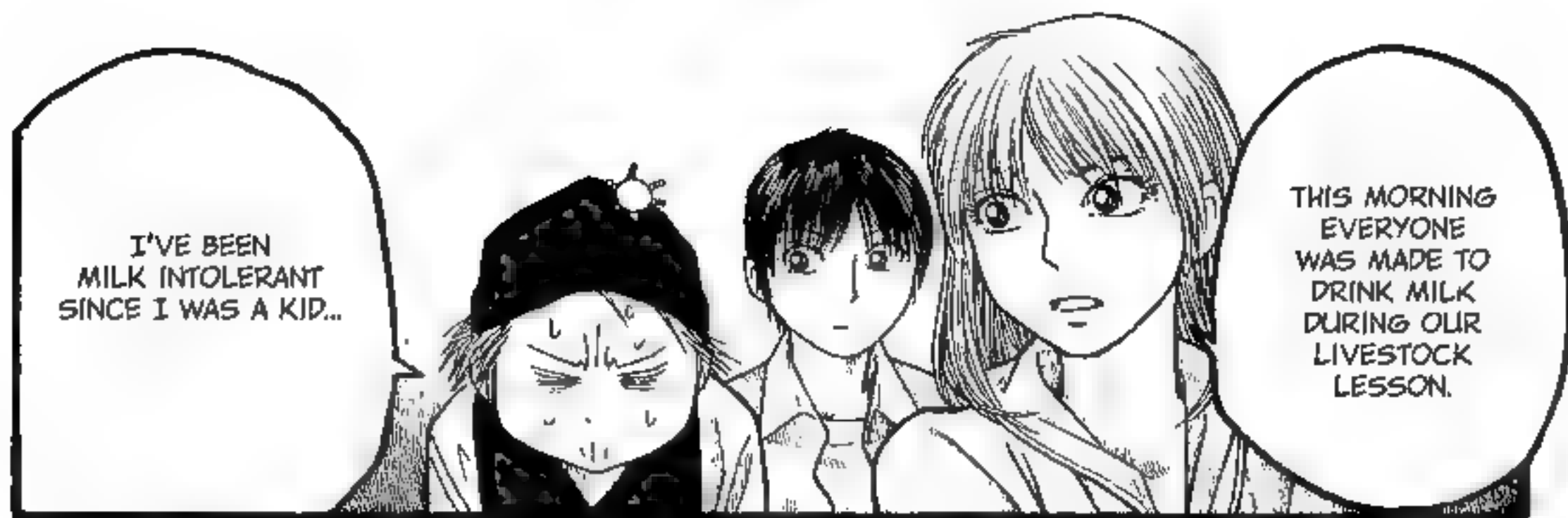
I'LL GET THEM
A COPY OF THIS
AS A MEMENTO...



IT SEEMS LIKE
I'M HAVING AN
UPSET STOMACH...

WHAT'S
WRONG,
SAWAKI?
YOU DON'T
LOOK WELL.

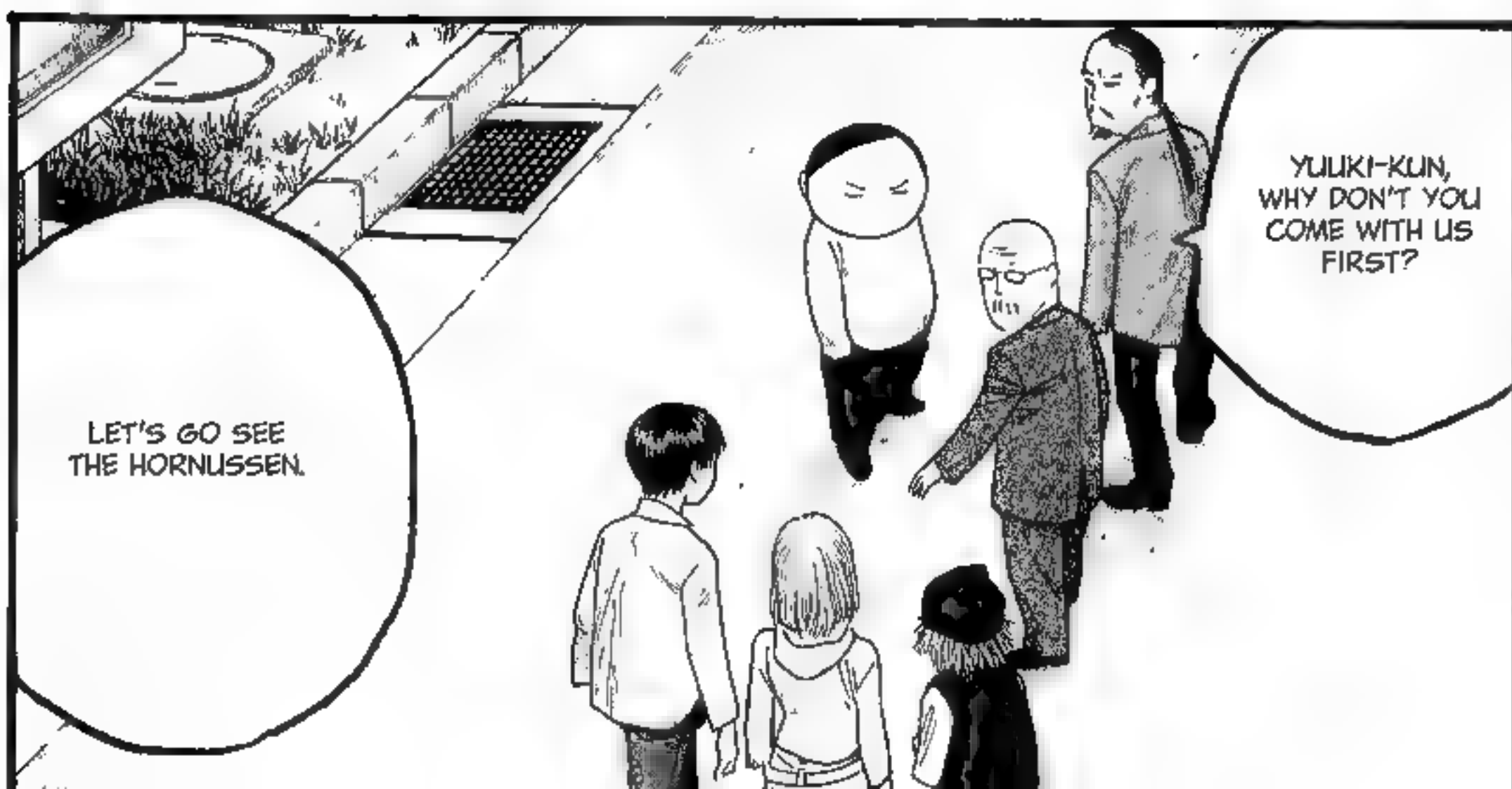
EVEN IF
WE HAVEN'T,
EVERYONE IN
CLASS HAS
TOLD US
ABOUT IT



SAWAKI TADAYASU - PROTAGONIST FOR SOME REASON, IS ABLE TO SEE MICROBES. ALTHOUGH THIS CHAPTER, HE'S SIDELINED.



YUUKI KEI - SAWAKI'S CHILDHOOD FRIEND AND GRANDSON OF A SAKE BREWER. READERS HAVE BEEN ASKING ME IF HE'S A GIRL.



農太

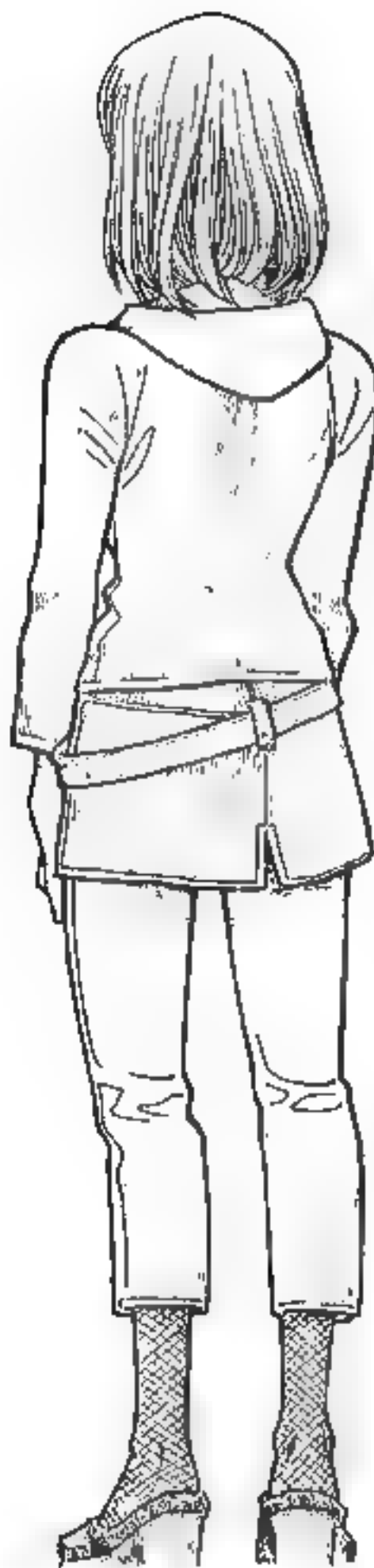
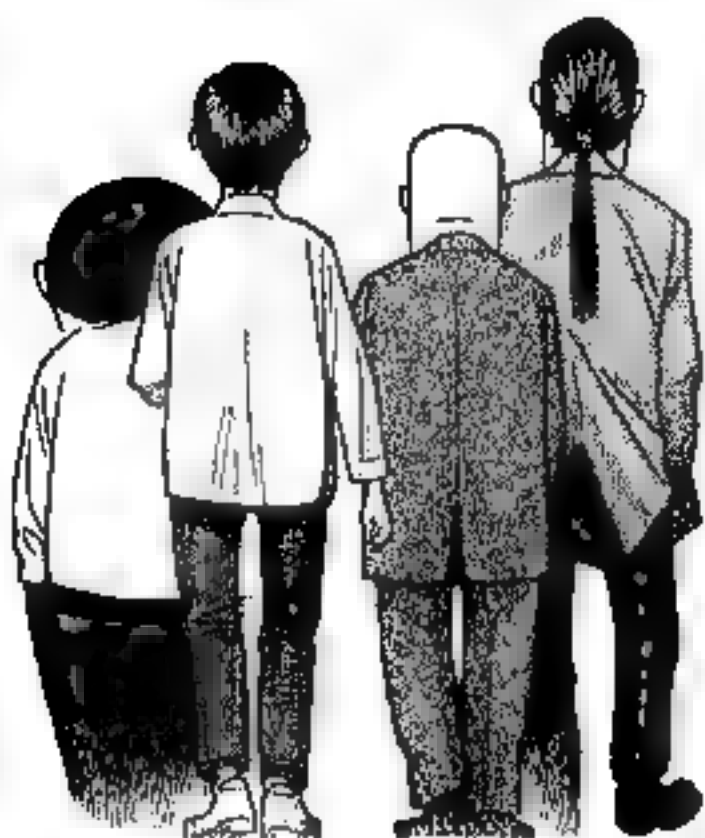


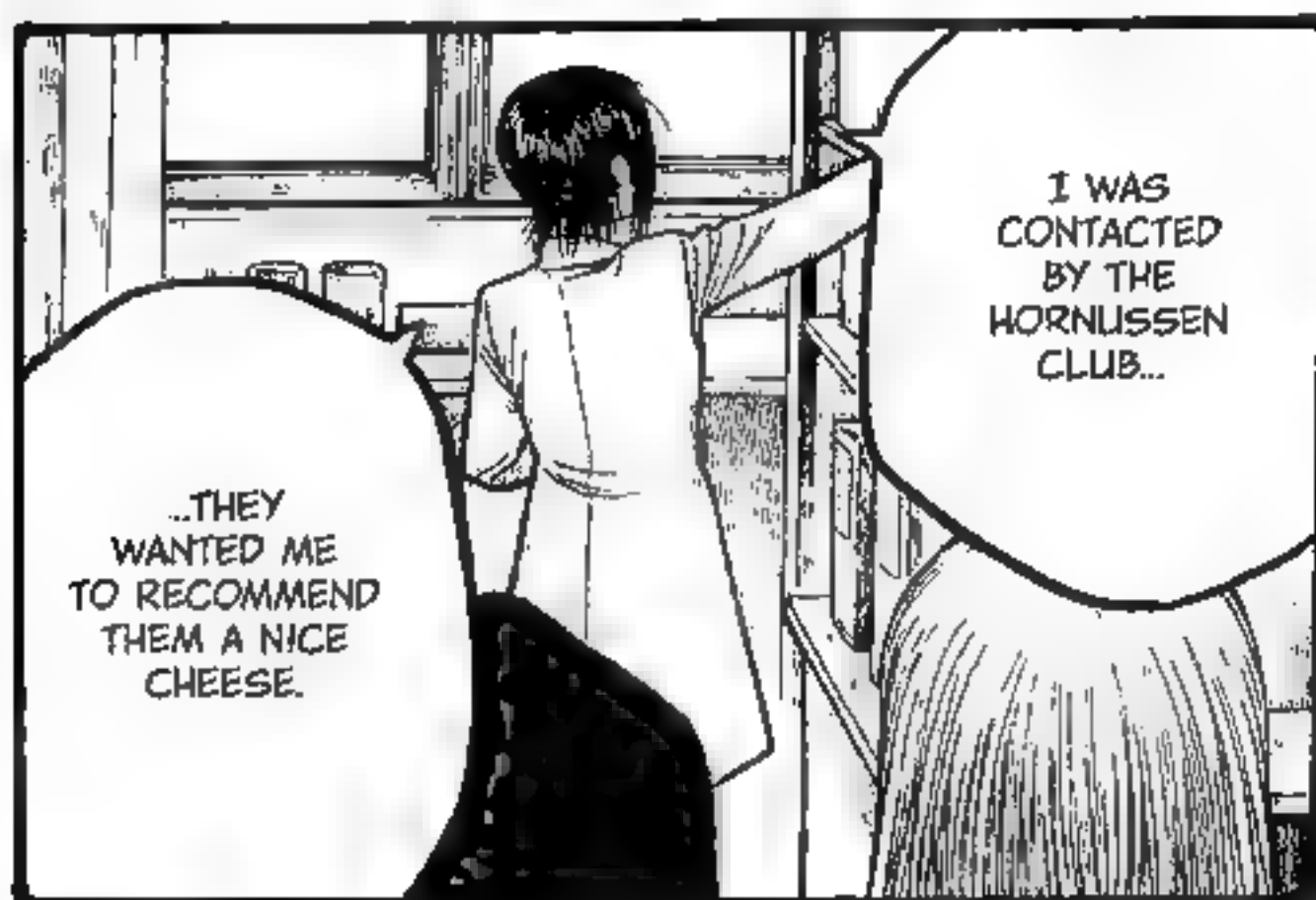
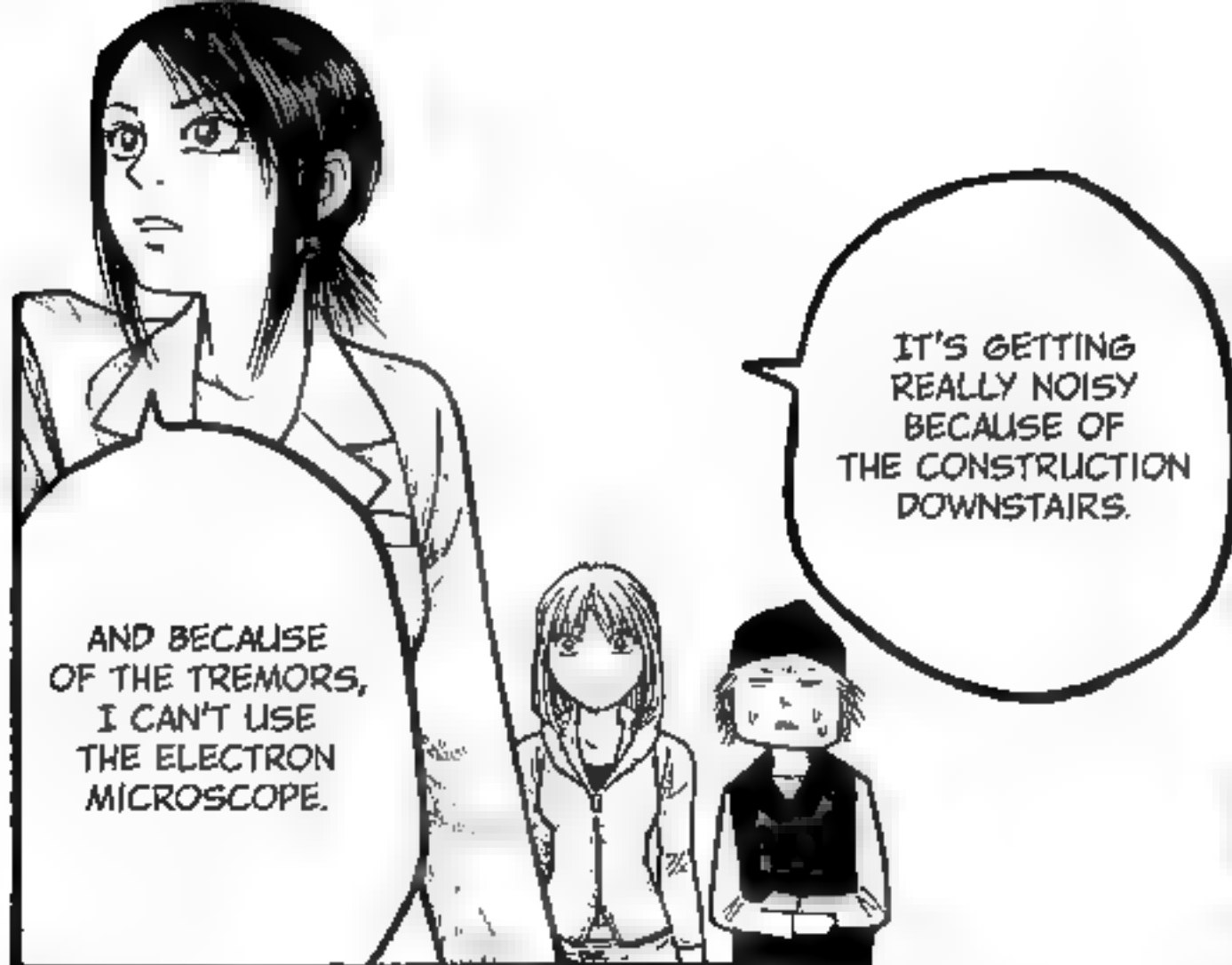
TALES OF AGRICULTURE

CHAPTER 11 - FIGHT, GOOD BACTERIA

WHAT'S
HORNUSSEN?

WHAT'S
HORNUSSEN?





OIKAWA HAZUKI
- A FIRST YEAR
LIKE SAWAKI
AND YULUKI.
SHE HANGS
OUT TOO MUCH
WITH SAWAKI
AND FRIENDS?



CALPIS: JAPANESE MILK-BASED DRINK.

HASEGAWA
HARUKA
- A GRADUATE
STUDENT
AT AGRI-U
ONE OF ITSUKI'S
ASSISTANTS.
SHE HAS
MADE YULUKI
HER ASSISTANT



ITSUKI KEIZOU
- A PROFESSOR
AT AGRI-U
BENEATH
HIS GLASSES,
HE HAS EYES.

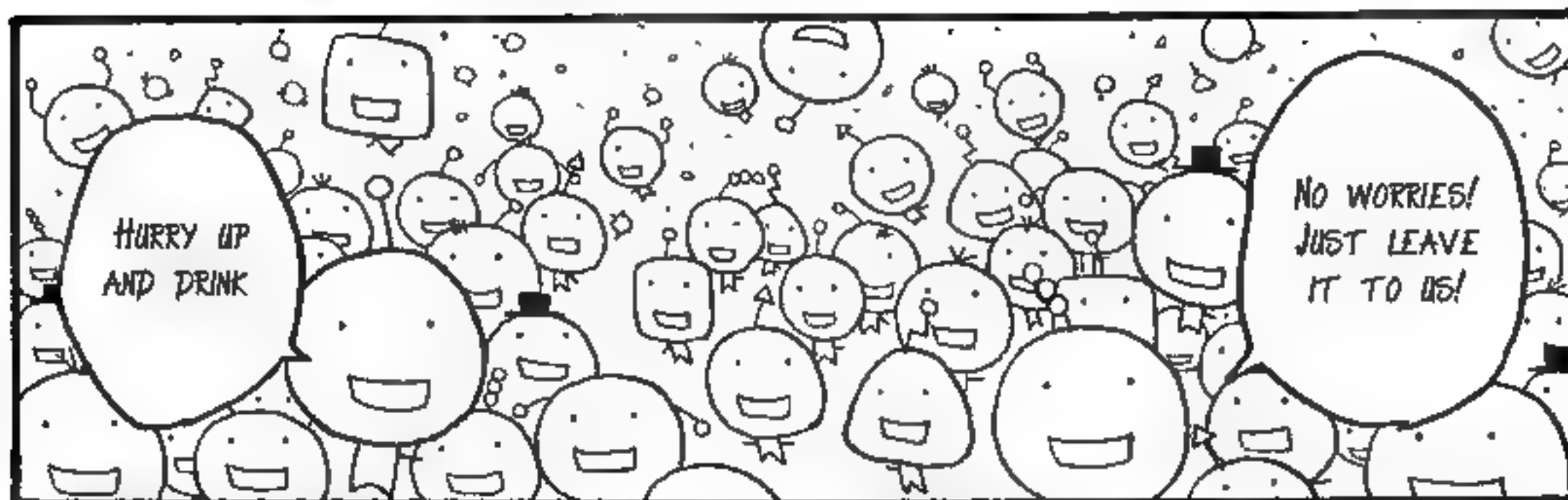




L. LACTIS
- A PROFESSIONAL AT PROCESSING MILK.



L. LACTIS SUBSP. CREMORIS
- IT'S ACTUALLY ROUND IN SHAPE IT IS FOUND IN THE FAMOUS CASPIAN SEA YOGURT



L. CASEI
- IT HAS THE ABILITY TO ACTIVATE T-CELLS, THE BODY'S KILLER CELLS.

RACLETTE!
TYPE OF SWISS CHEESE.



L. YOGURTI
- HE'S PRESENT
IN MOST JAPANESE
DAIRY PRODUCTS.



WE ARE
YOGURT



...COULD YOU
PASS ME
THE PICKLES
ON THE SHELF
AS WELL AS
THE FRYING
PAN PLEASE?

FLOK

OIKAWA,
...

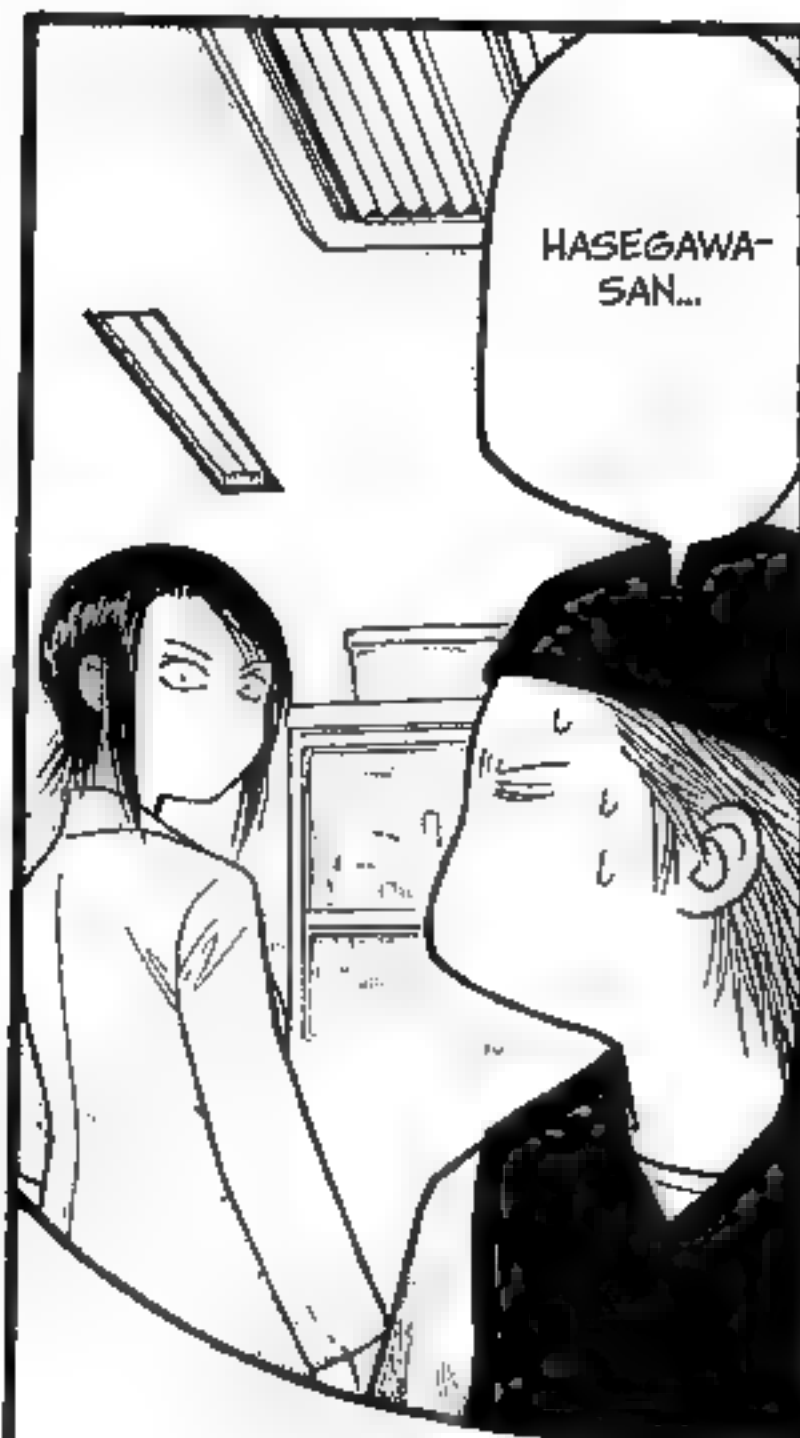


B. BIFIDUM
- SAME GENUS
AS BIFIDUS.
WHEN PRESENT IN
LARGE NUMBERS,
IT IS BENEFICIAL
TO HUMANS.



WE ONLY HAVE
FERMENTED
PRODUCTS HERE.

YOU SHOULDN'T
RELY ON DRUGS
FOR EVERYTHING!



HASEGAWA-
SAN...

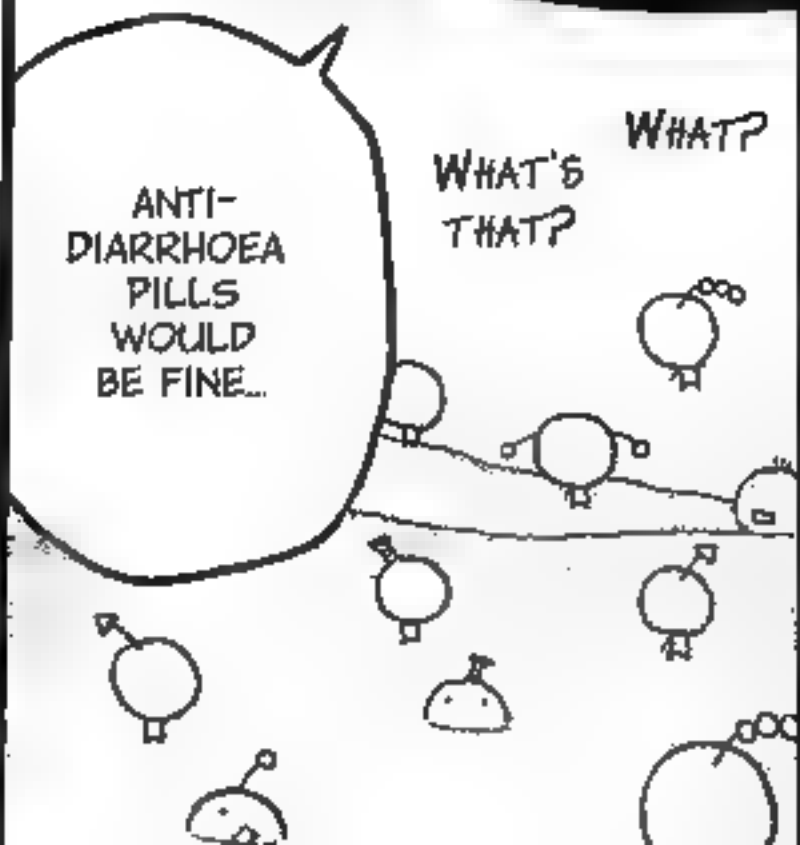


L. ACIDOPHILUS
- A REPRESENTATIVE
GOOD BACTERIA
THAT LIVES
IN THE GUT



YOU SHOULD
EAT PICKLES
WITH LACTIC
ACID BACTERIA
ALL DAY TODAY
TO CURE YOUR
STOMACH.

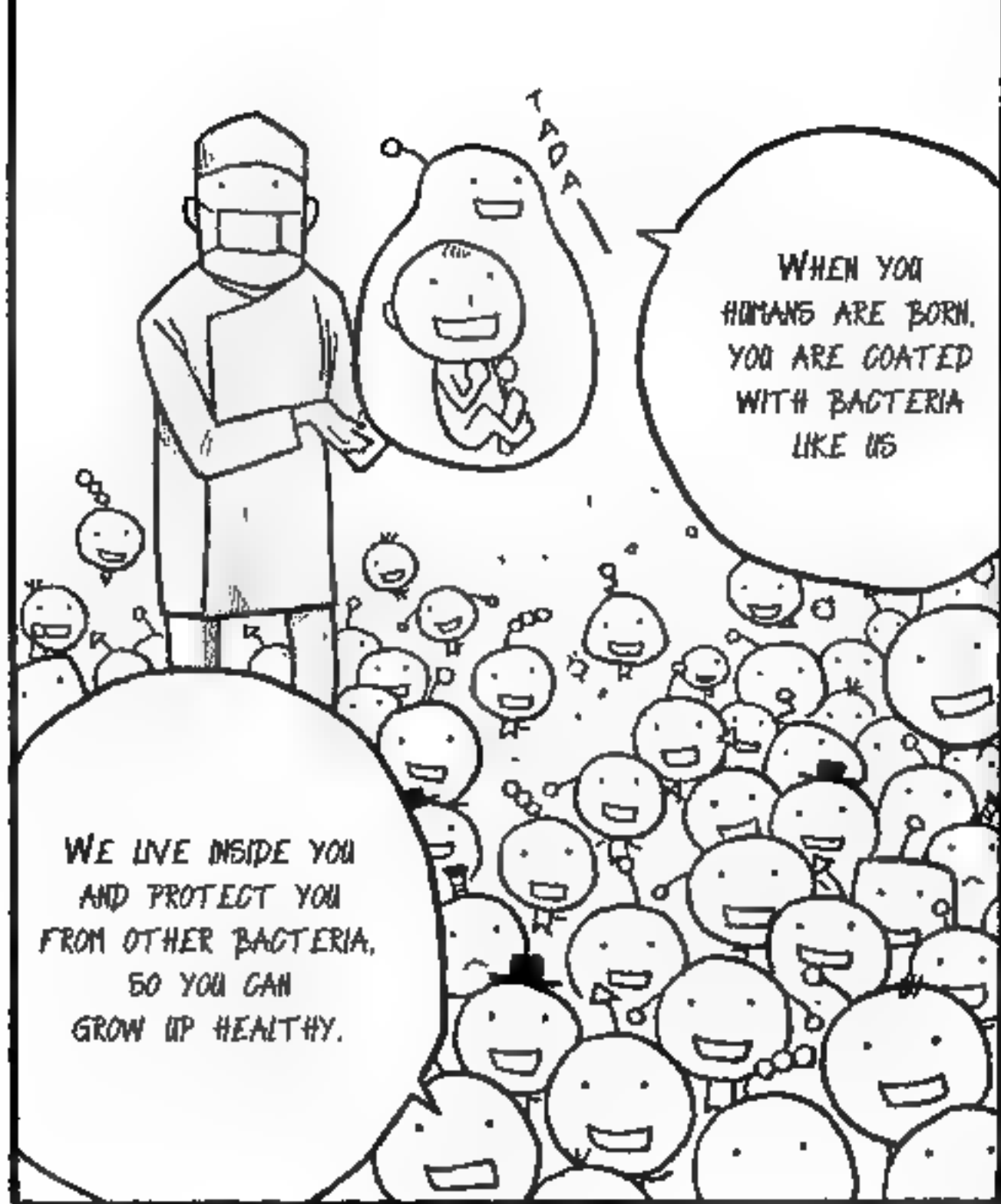
BY THE WAY,
THESE PICKLES
AND OTHER
PICKLED FOODS
ARE LACTIC ACID
FERMENTED,
TOO.




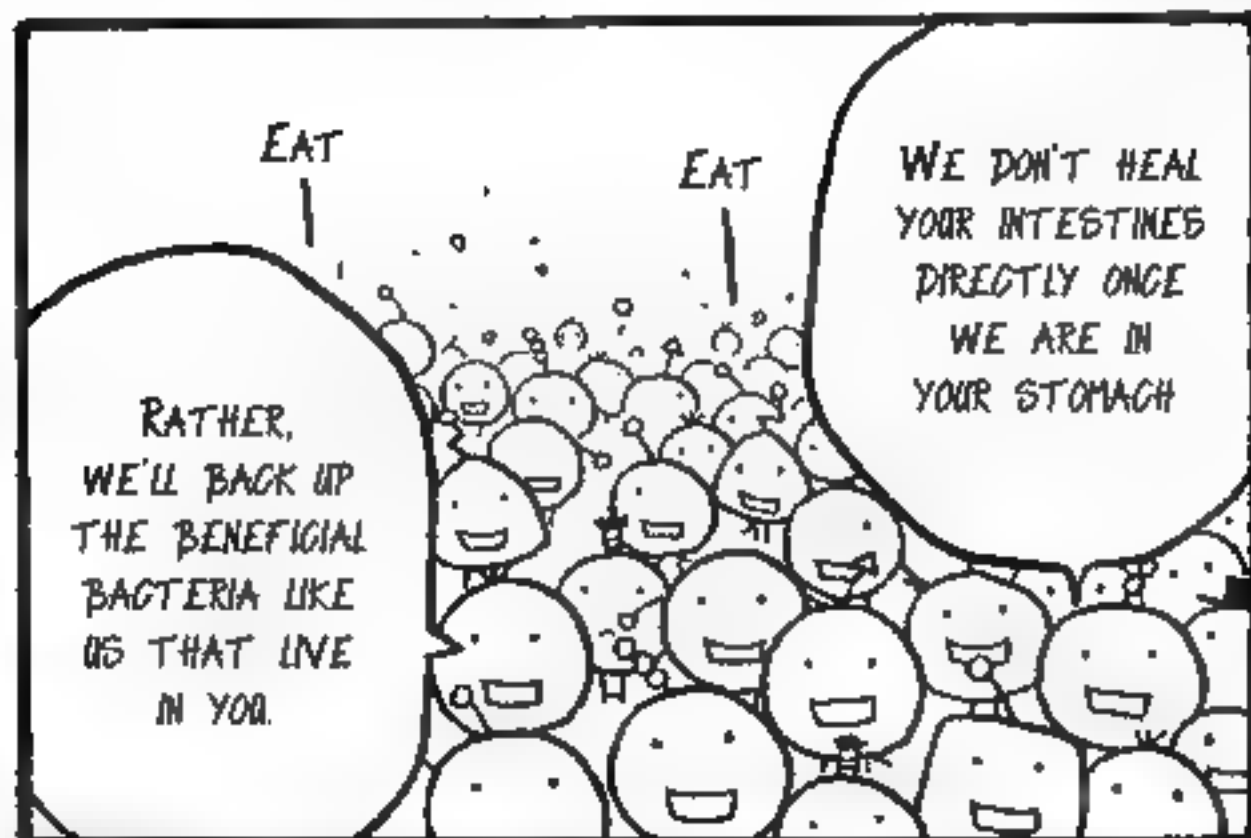
ANTI-
DIARRHOEA
PILLS
WOULD
BE FINE...

WHAT'S
THAT?

WHAT?




B. LONGUM
 - AGRI-U'S
 VERSION OF
 CALPIS CAN BE
 BOUGHT AT
 SCHOOL
 FESTIVALS
 AND SUCH.




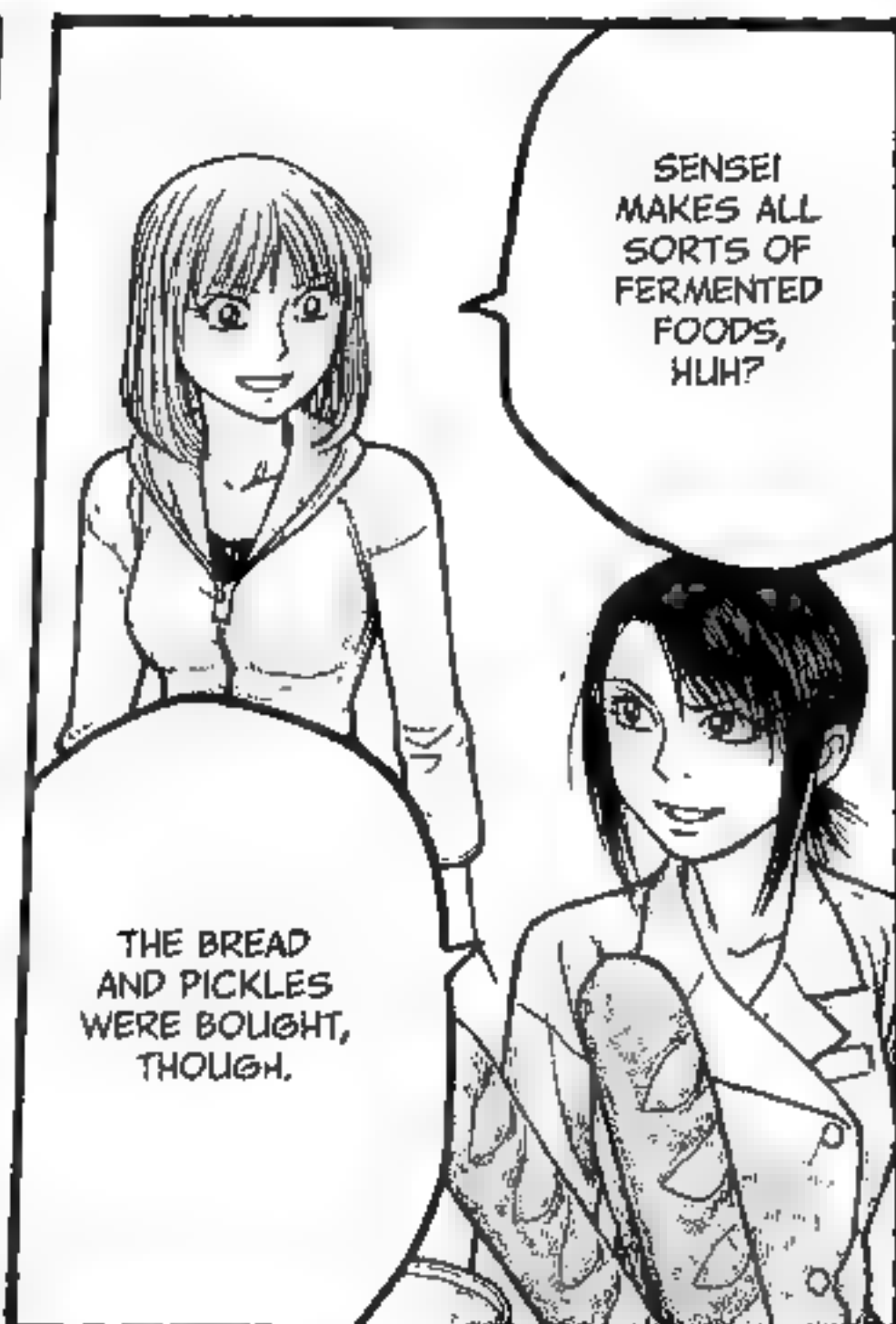
P. PENTOSACEUS
 - OFTEN FOUND
 IN PICKLED
 VEGETABLES.





L. PLANTARUM
 - YOU'VE
 MET HIM
 BEFORE IN
 SWEET PICKLES.




L. BREVIS
- THE PRODUCTION
OF PICKLES
AND THE
PROTECTION
OF BABIES...
LEAVE IT ALL
TO BREVIS!



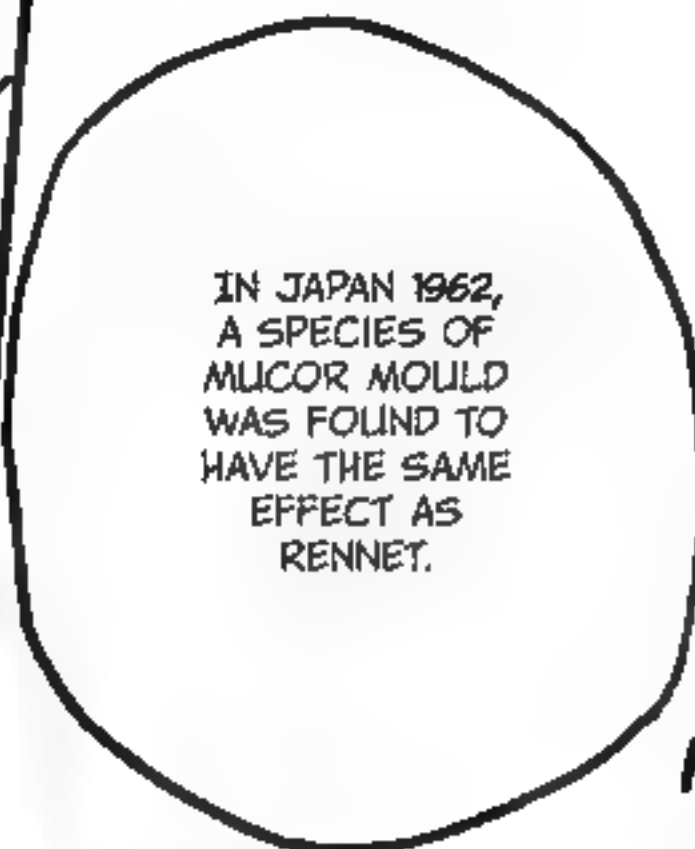

E. FAECALIS
- RECENTLY,
HIS USES HAVE
COME UNDER
FOCUS SO
THERE HAS BEEN
A LOT OF BUZZ
SURROUNDING
THIS GUY.



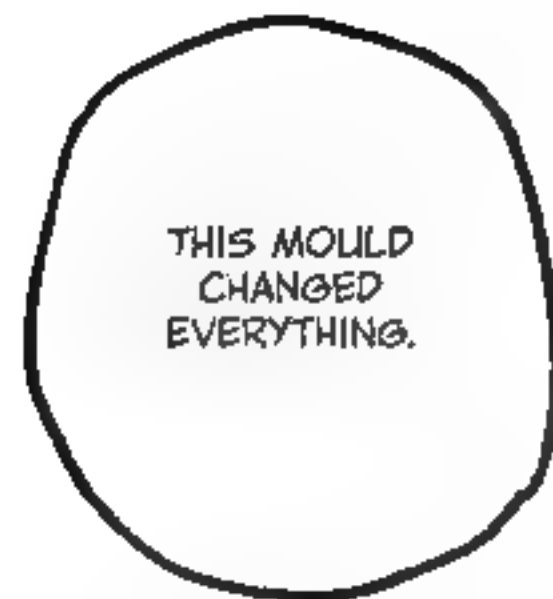


NOW,
70% OF ALL
CHEESES IN
THE WORLD
ARE MADE
USING THIS
MOULD.

IF YOU KEEP
TRYING TO
DISINFECT
EVERYTHING,
YOU'LL NEVER
LEARN ABOUT
MICROBES.



IN JAPAN 1962,
A SPECIES OF
MUCOR MOULD
WAS FOUND TO
HAVE THE SAME
EFFECT AS
RENNET.



THIS MOULD
CHANGED
EVERYTHING.



M. PUSILLUS



AN "ANTI-
BACTERIAL PEN".
BECAUSE YOU
DON'T KNOW WHAT
SORT OF GERMS
MIGHT GET ON IT
IF YOU LEND IT
TO SOMEONE.

THIS IS A
NEW PRODUCT...



EAT
MORE

EAT
MORE

IT ISN'T
POSSIBLE TO
GET RID OF ALL
THE GERMS
THAT EXIST

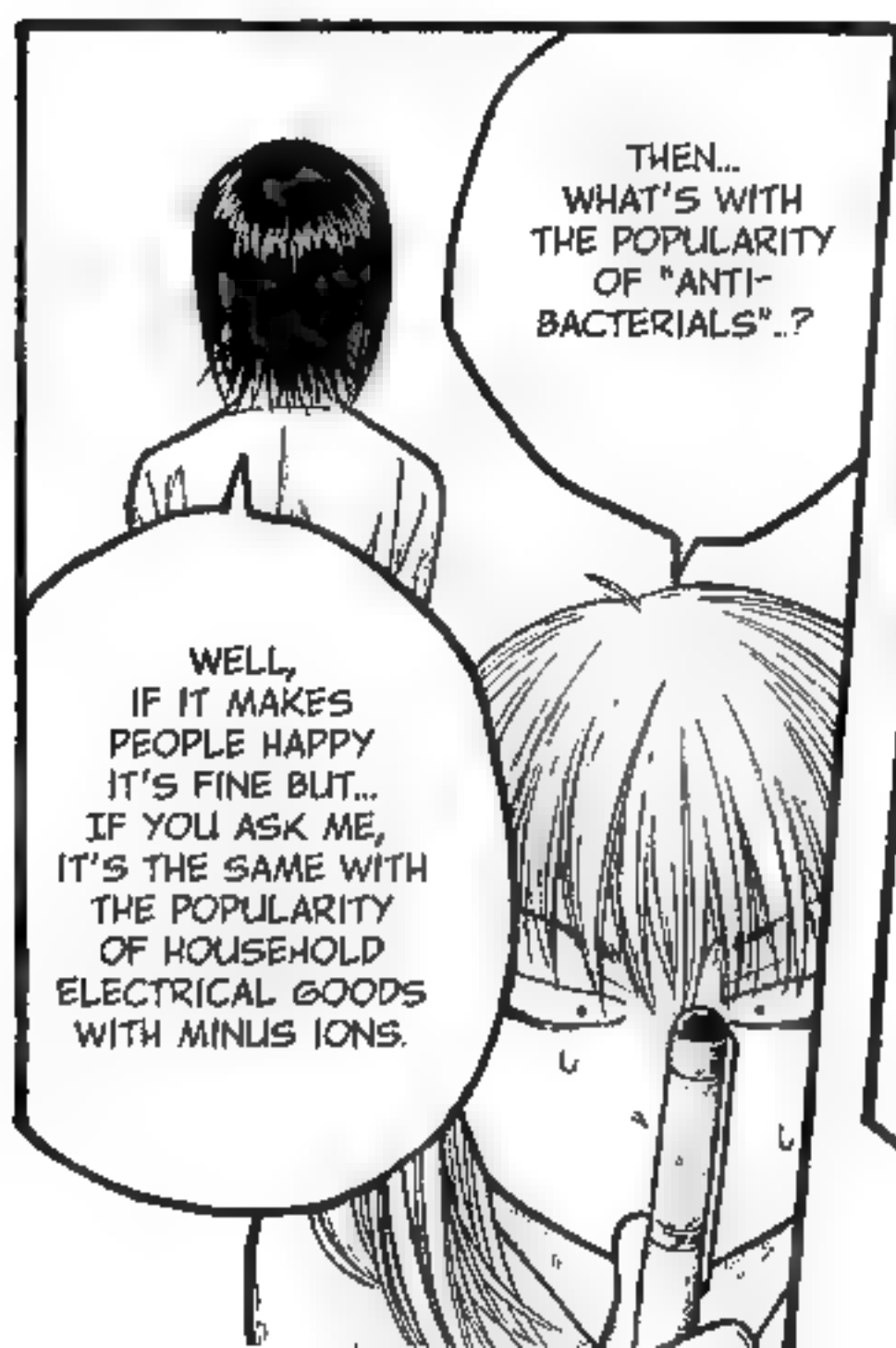
MORE

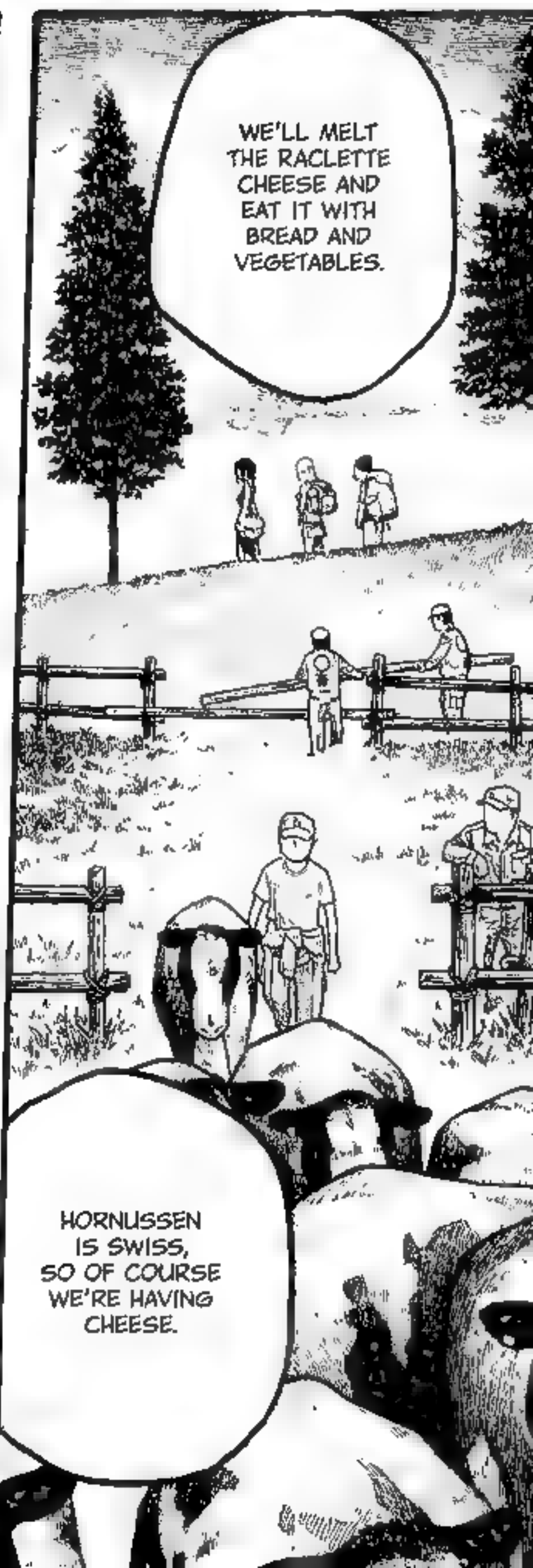
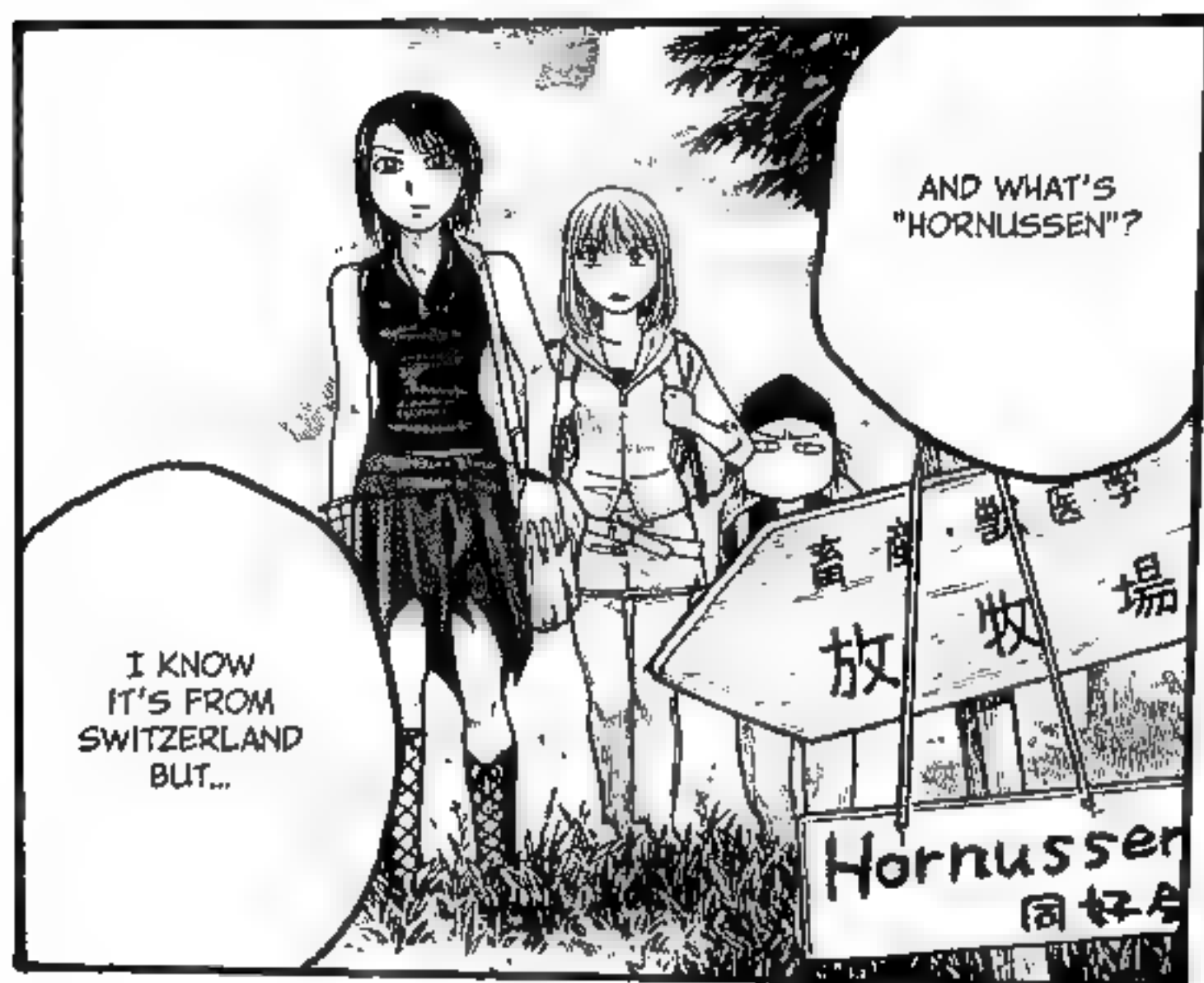
LIKE,
IF YOU DISINFECT
A BENCH BEFORE
SITTING ON IT
BUT BREATHE IN
THE FLU VIRUS
THROUGH YOUR NOSE,
THERE'S NO POINT,
IS THERE?

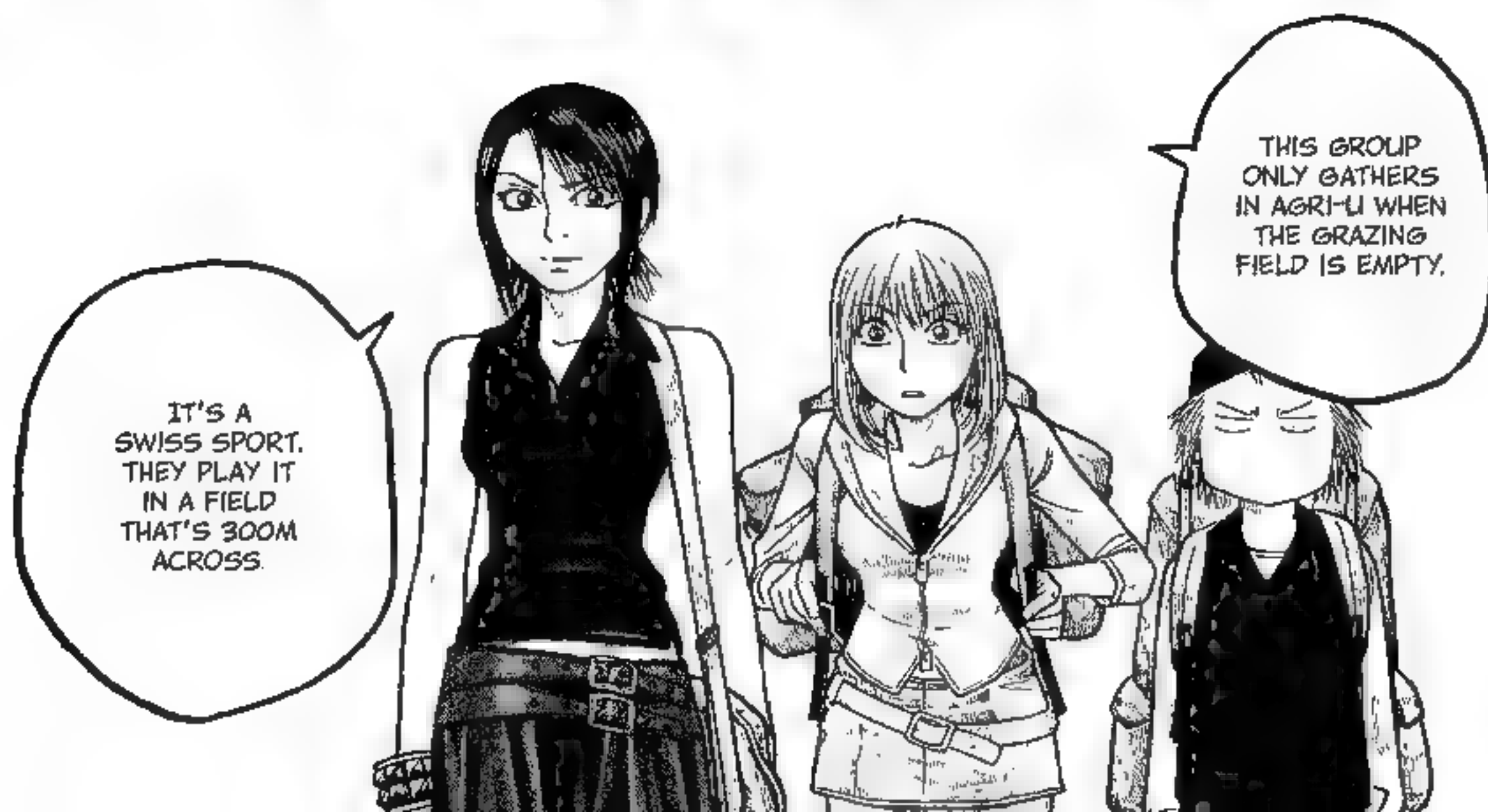
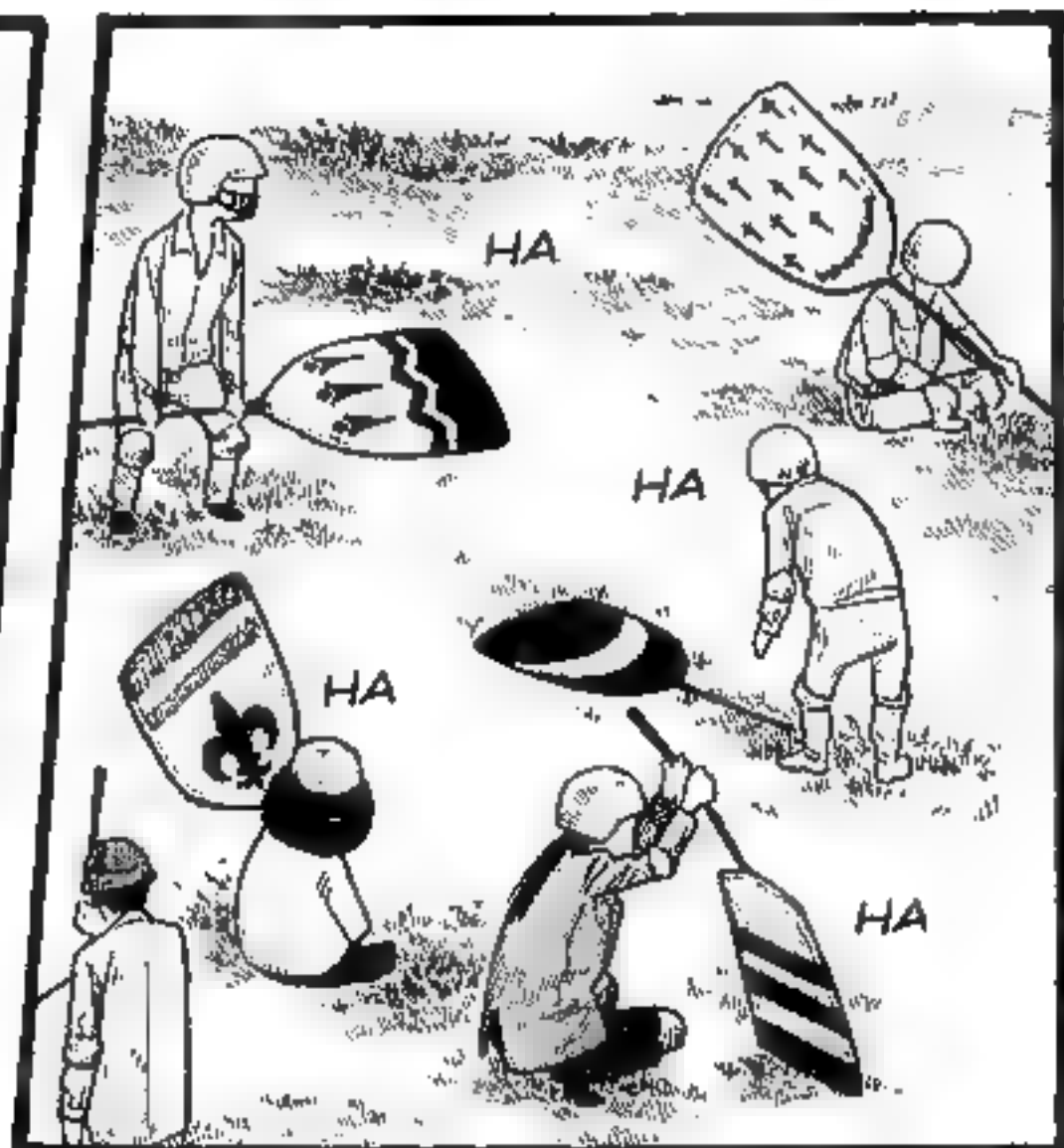
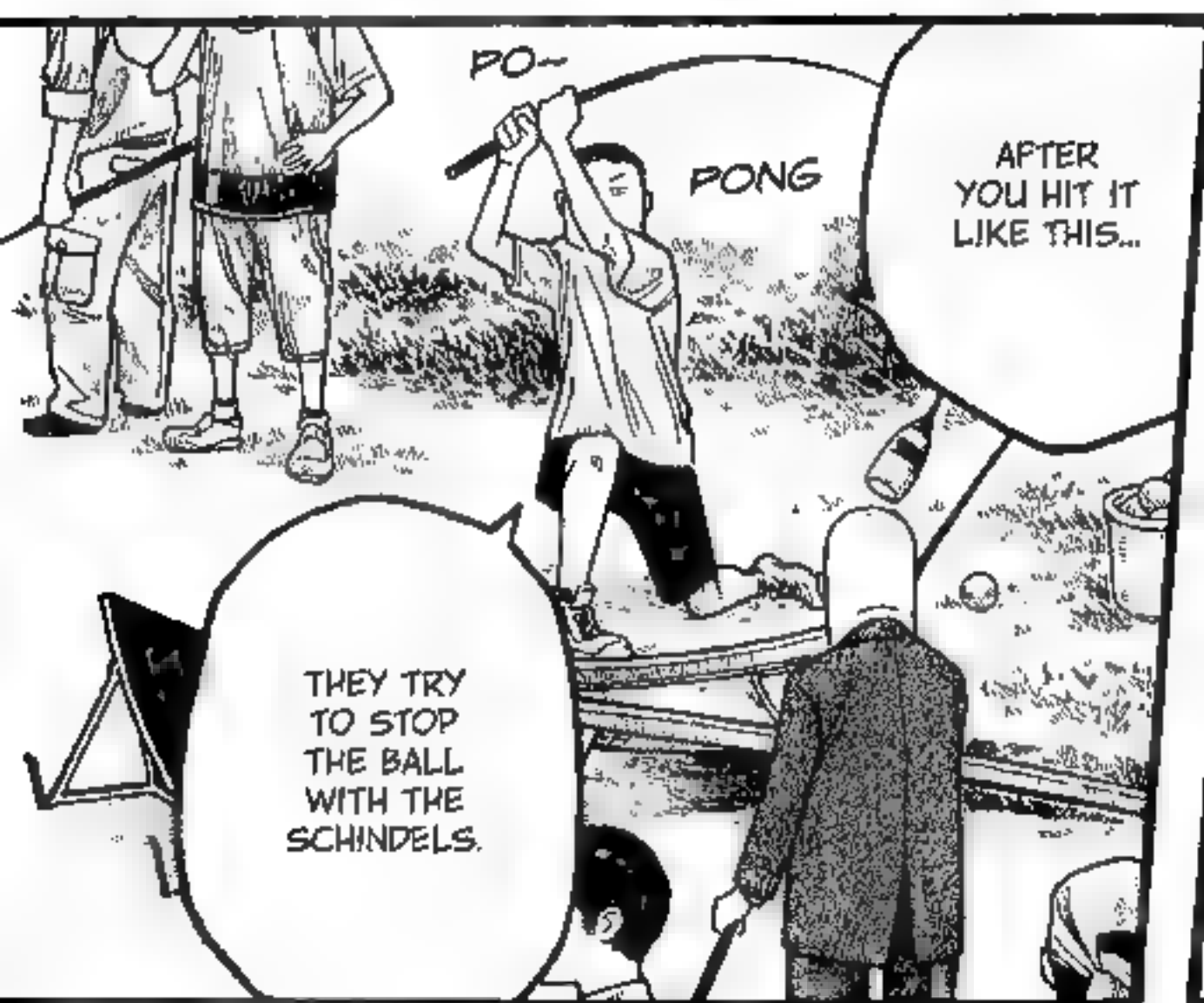


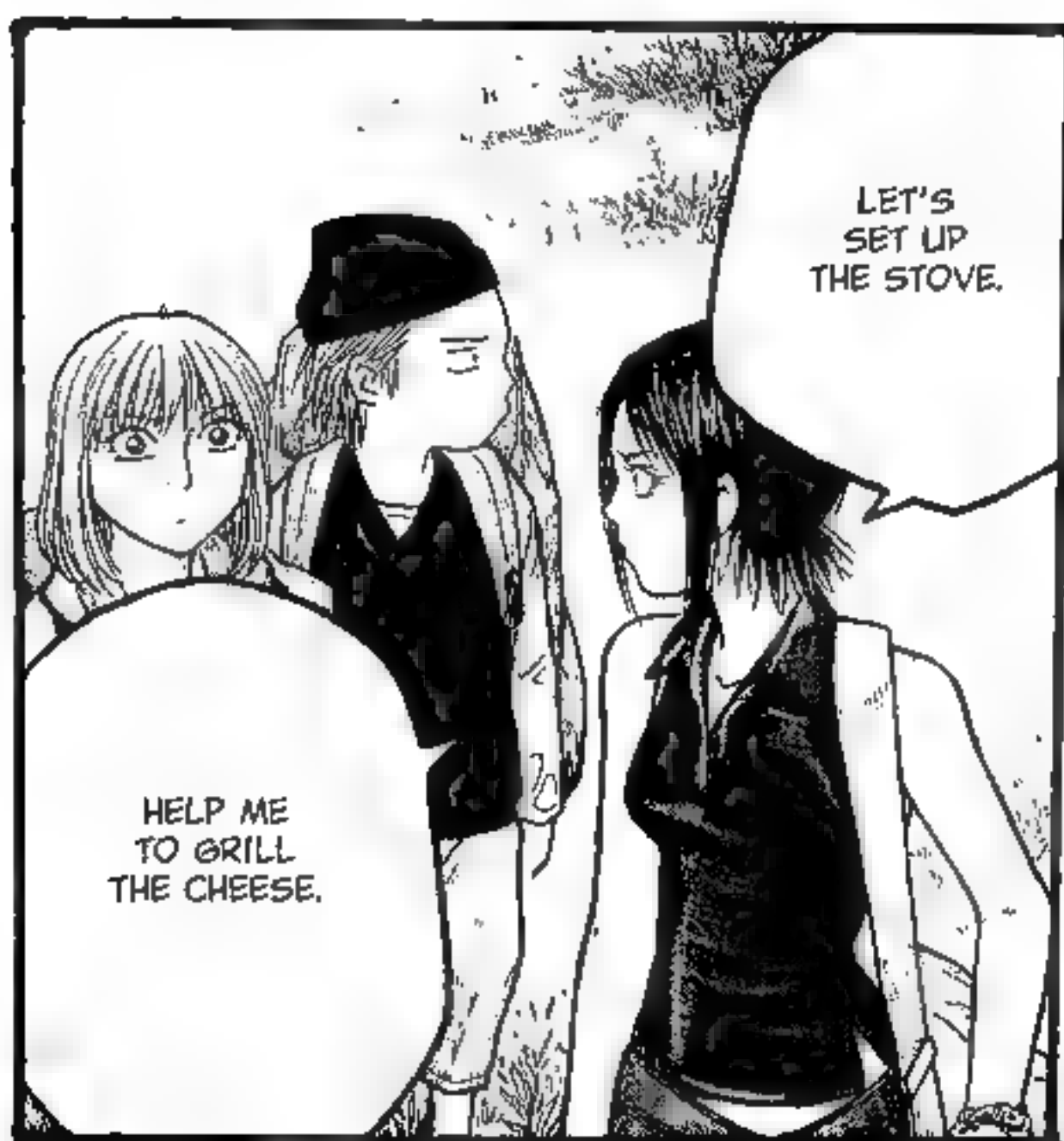
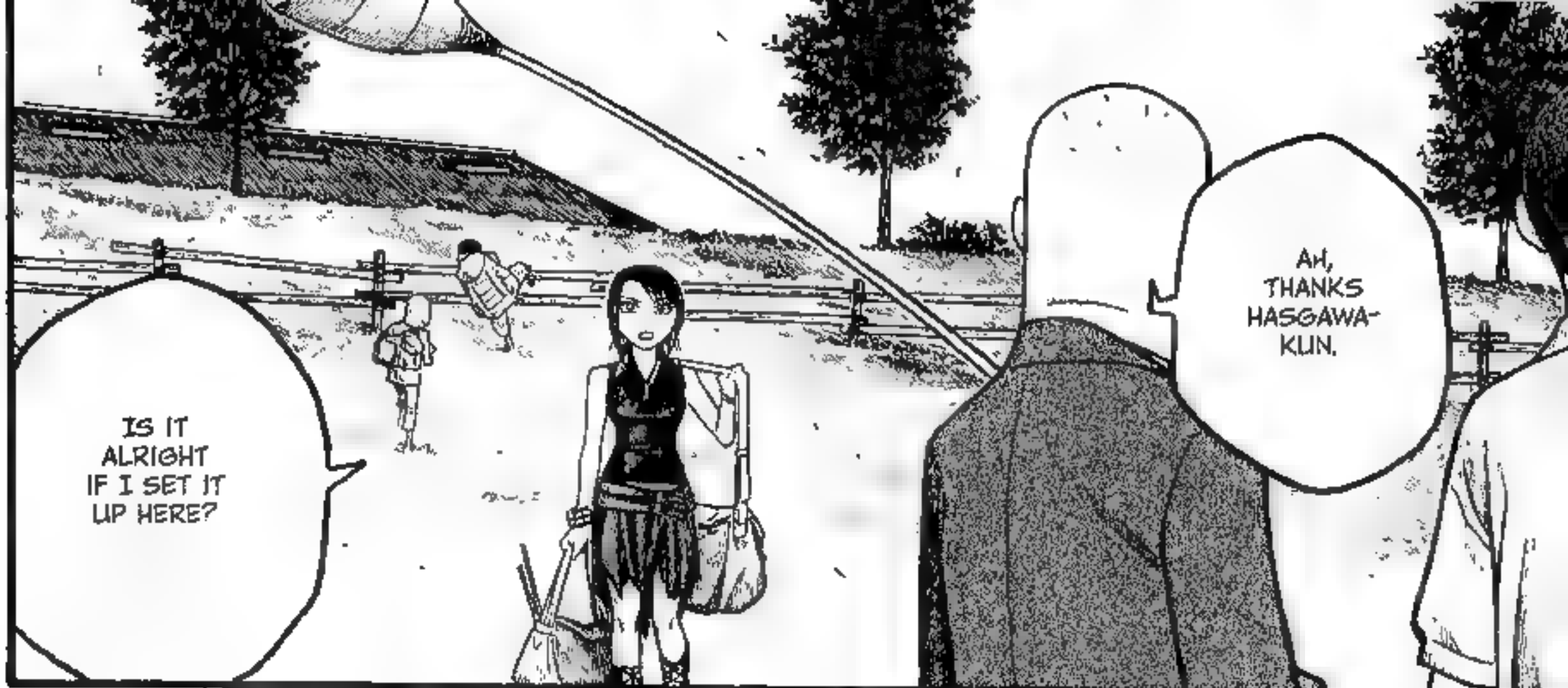
GEEZ...

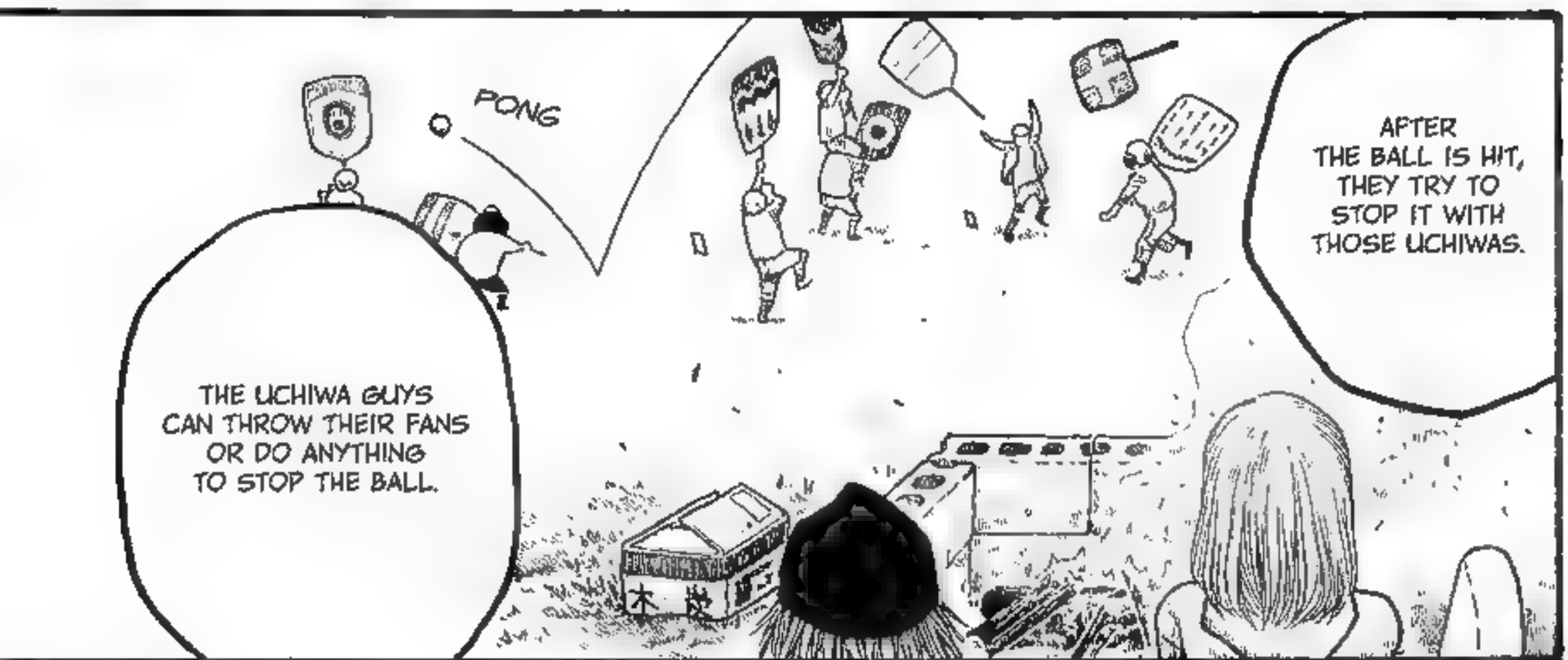
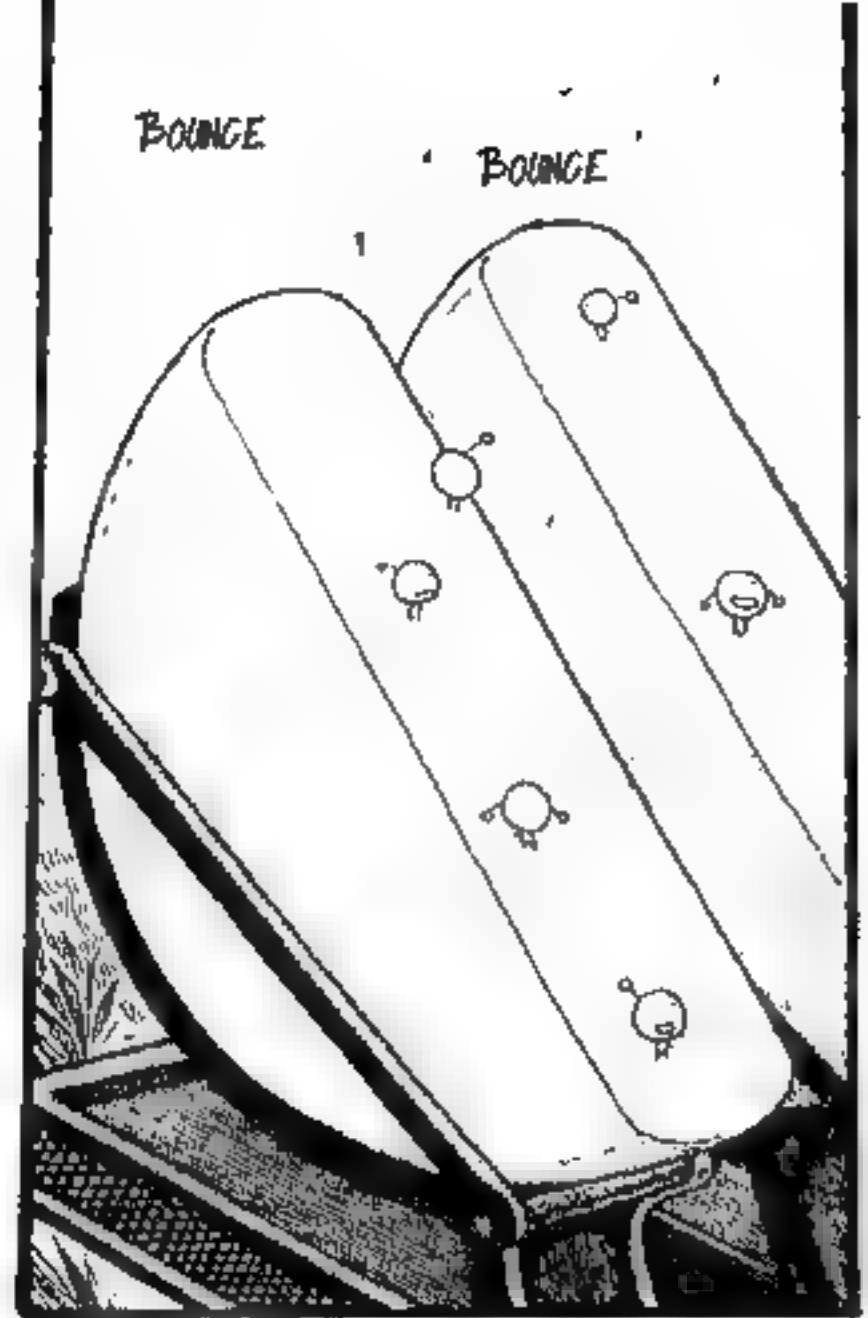
DON'T YOU
HAVE DOUBTS
ABOUT THIS
"ANTI-BACTERIAL"
STUFF?



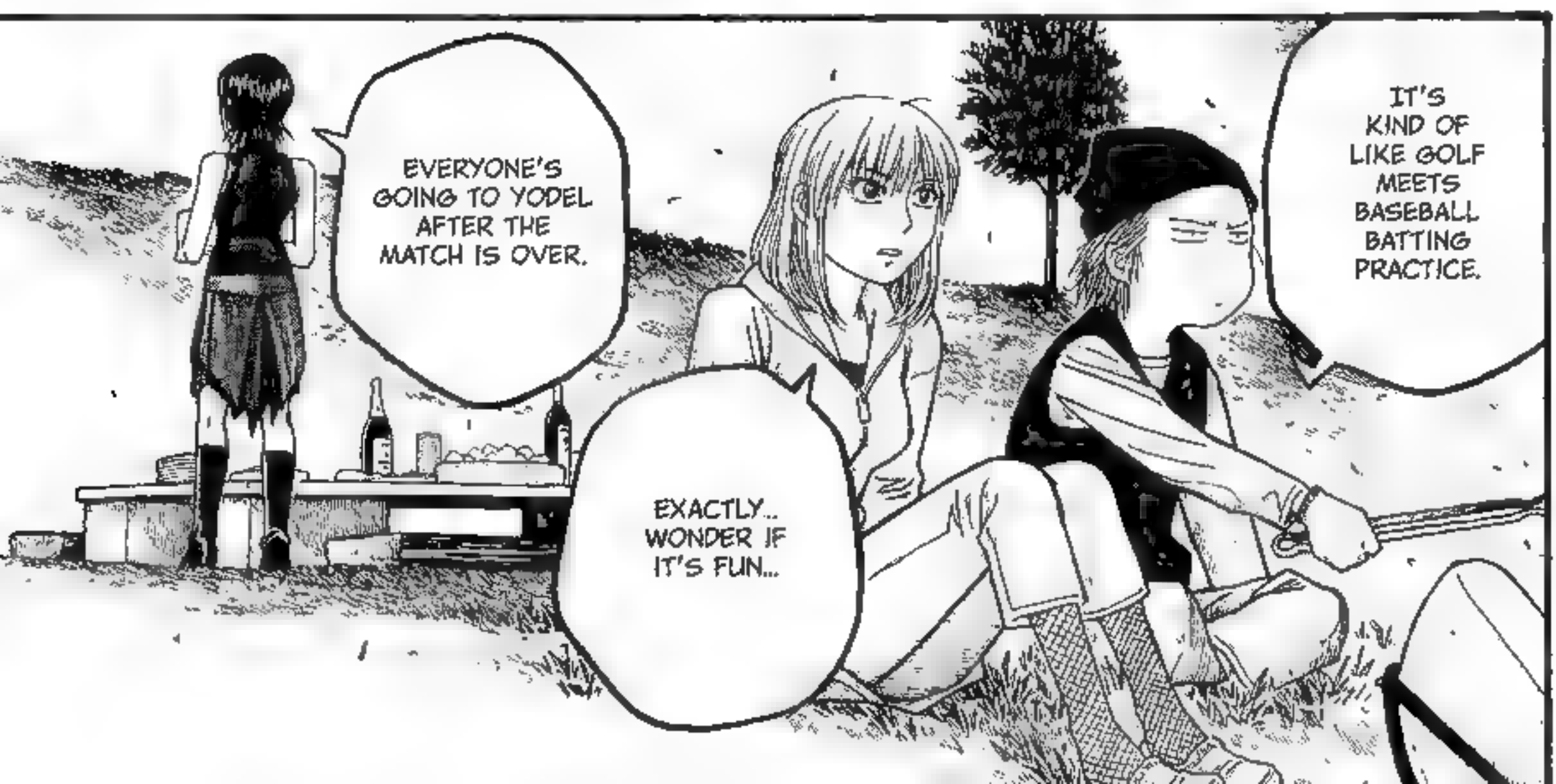








UCHIWA: JAPANESE FAN.

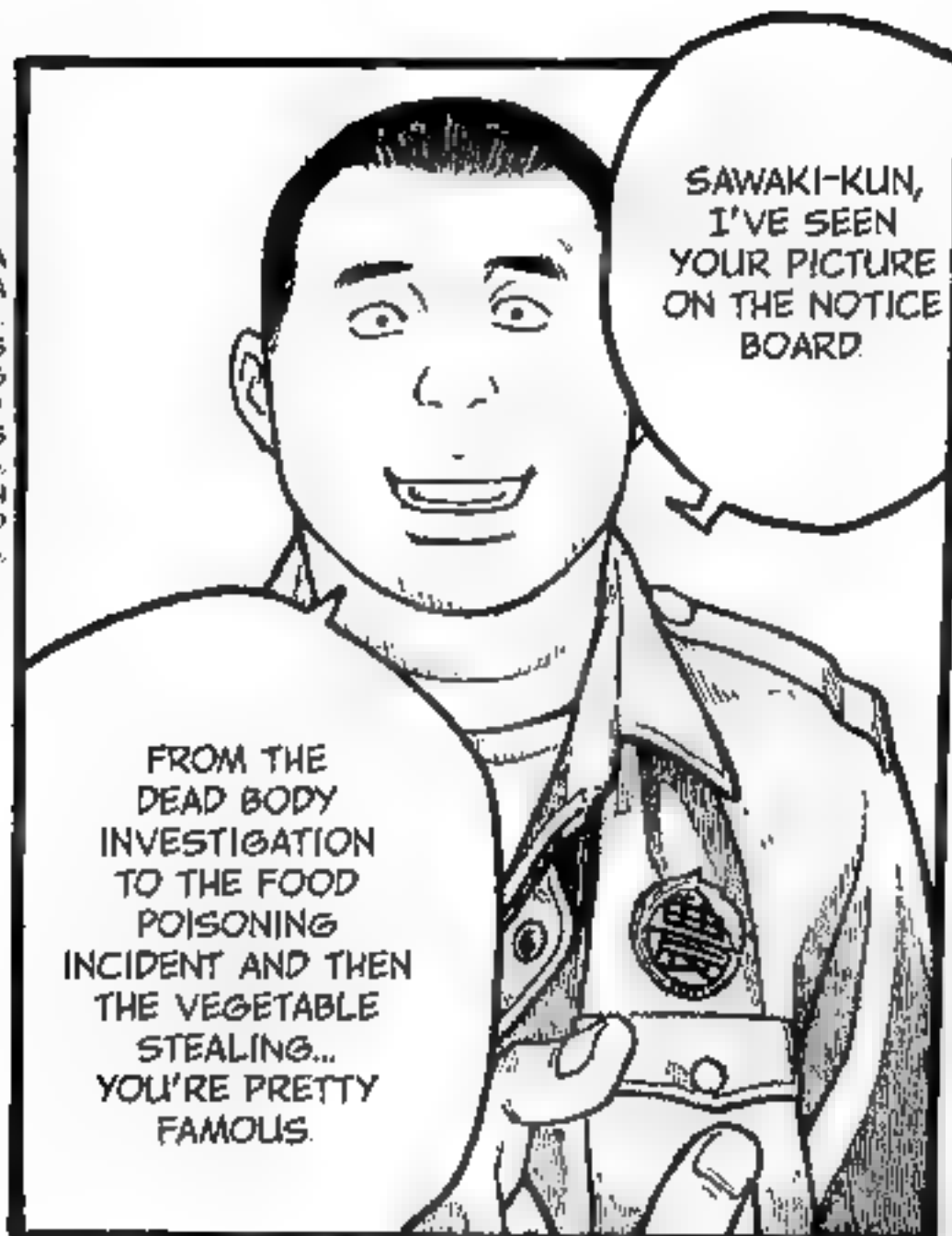




MISATO KAORU - SECOND YEAR
HIS SECRET SAKE BREWING FAILED, AND NOW HE'S IN HEAVY DEBT BUT HE'S NOW ON GOOD TERMS WITH ITSUKI!



KAWAHAMA
TAKUMA
- SECOND YEAR.
OWES
DEBTS ALONG
WITH MISATO.
HE LIKES
EATING BUGS.
NO REASON
IS REQUIRED
FOR THIS.



SAWAKI-KUN,
I'VE SEEN
YOUR PICTURE
ON THE NOTICE
BOARD.

FROM THE
DEAD BODY
INVESTIGATION
TO THE FOOD
POISONING
INCIDENT AND THEN
THE VEGETABLE
STEALING...
YOU'RE PRETTY
FAMOUS.



SAWAKI-
KUN,
...

...THIS IS
THE PRESIDENT
OF THE
HORNUSSEN CLUB,
NAGAMINE-KUN,
THIRD YEAR
LIVESTOCK
STUDENT.



I WAS
THE ONE WHO
MADE THAT
CURRY...

SAWAKI-KUN,
I'M SORRY ABOUT
WHAT HAPPENED
AT ORIENTATION.

SHAKE

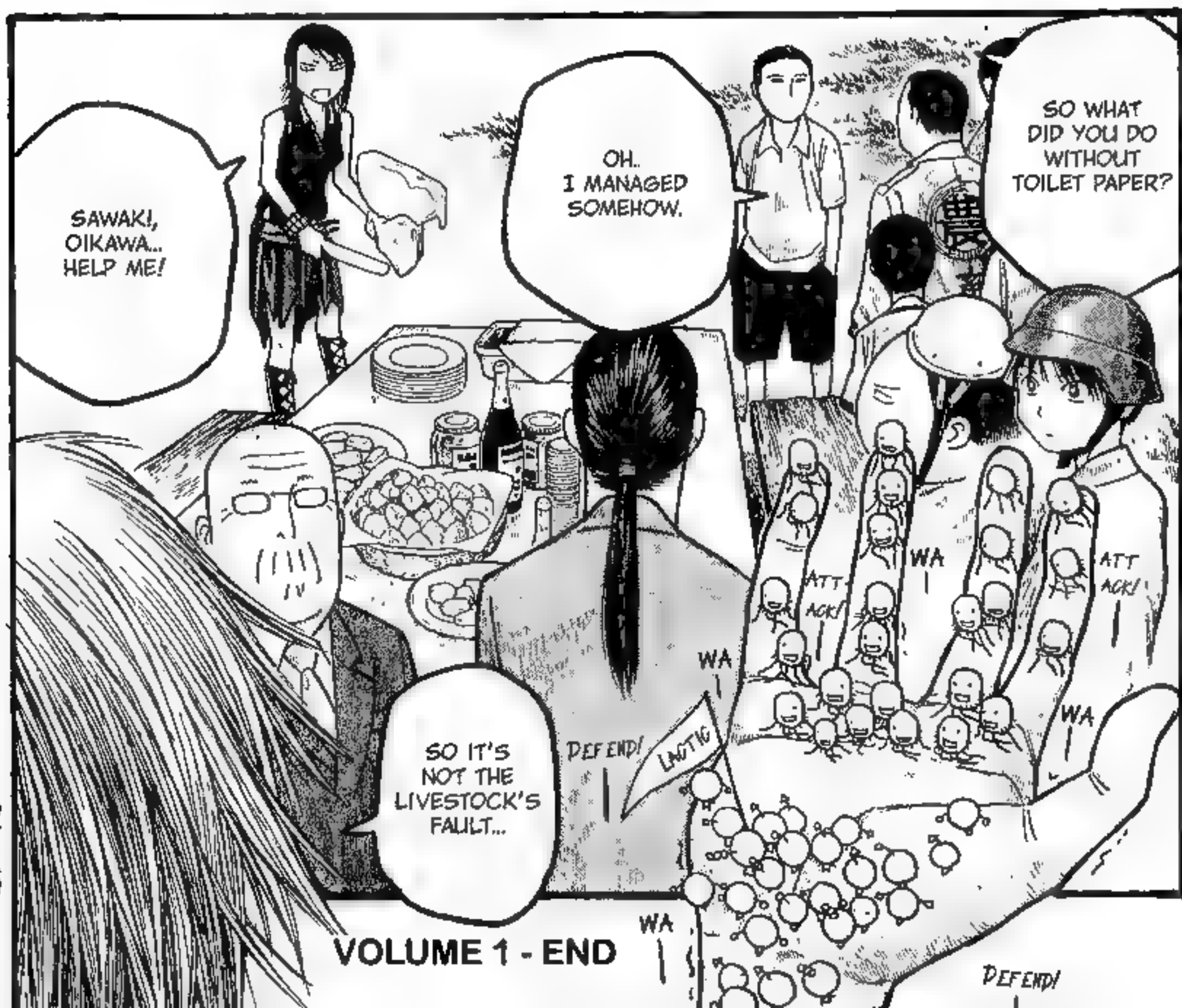


WA
WA



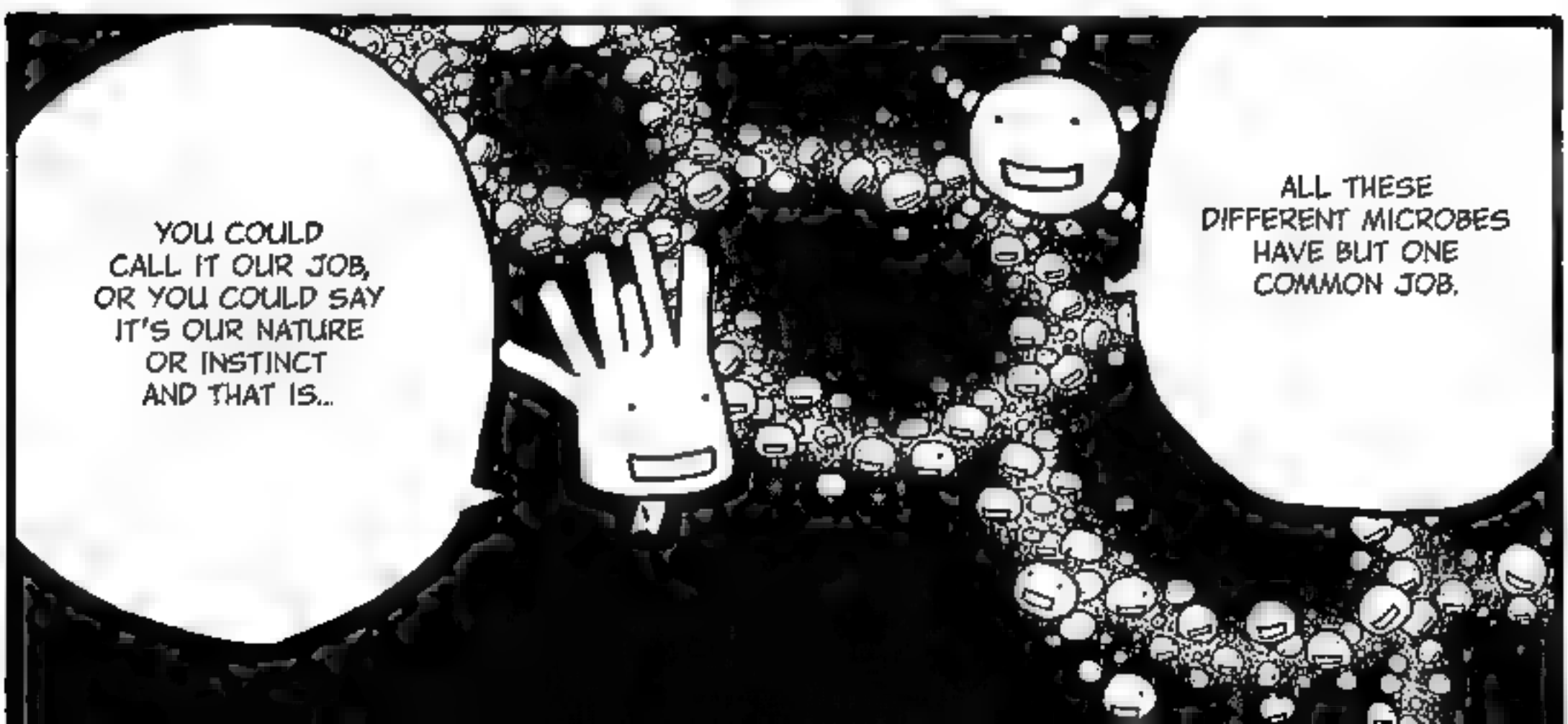
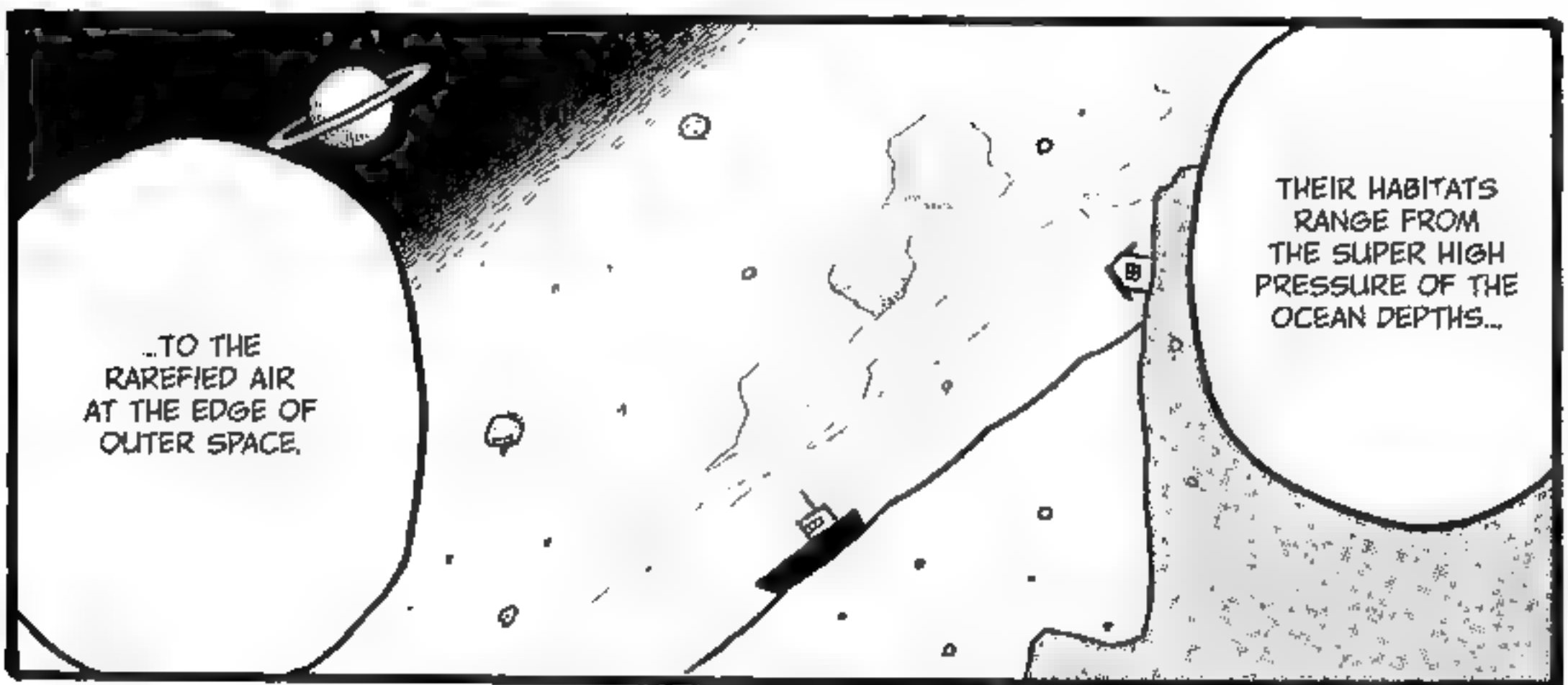
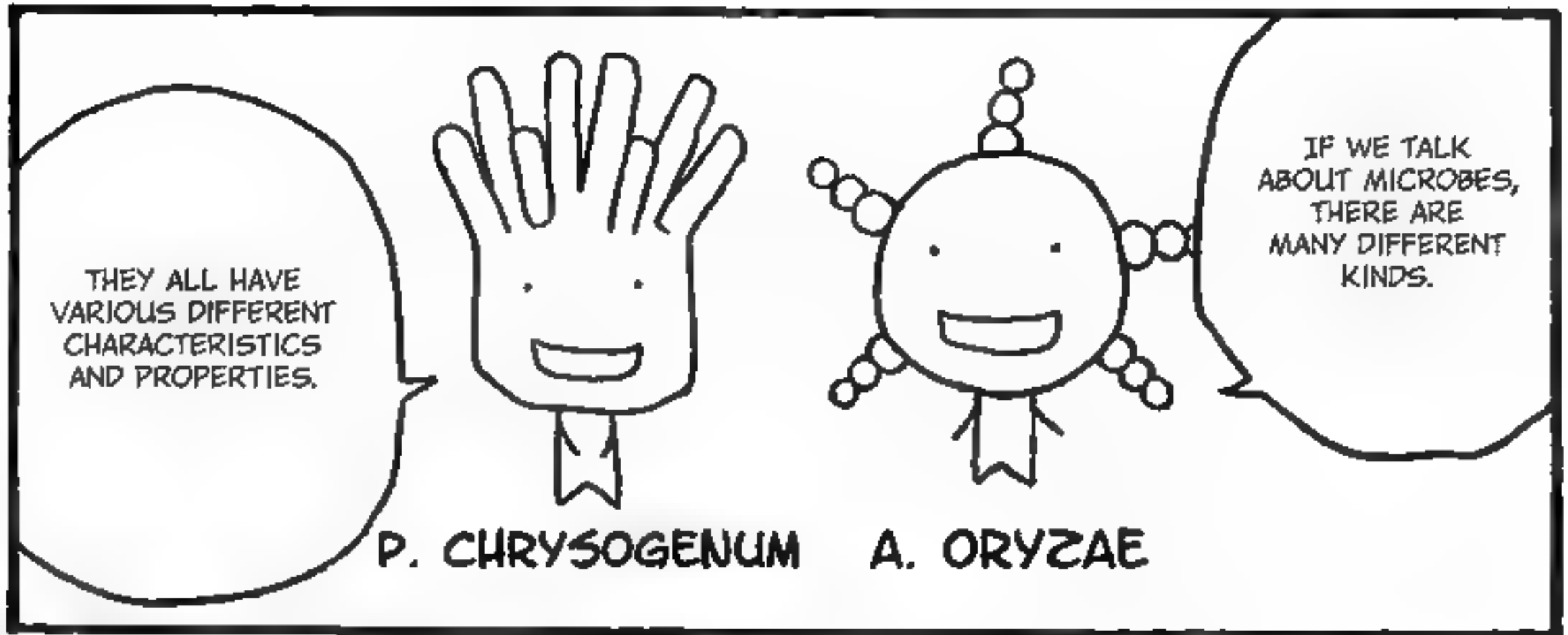
LIVESTOCK
CARRY LOTS
OF GERMS
SO I WAS
PARTICULARLY
CAREFUL BUT...

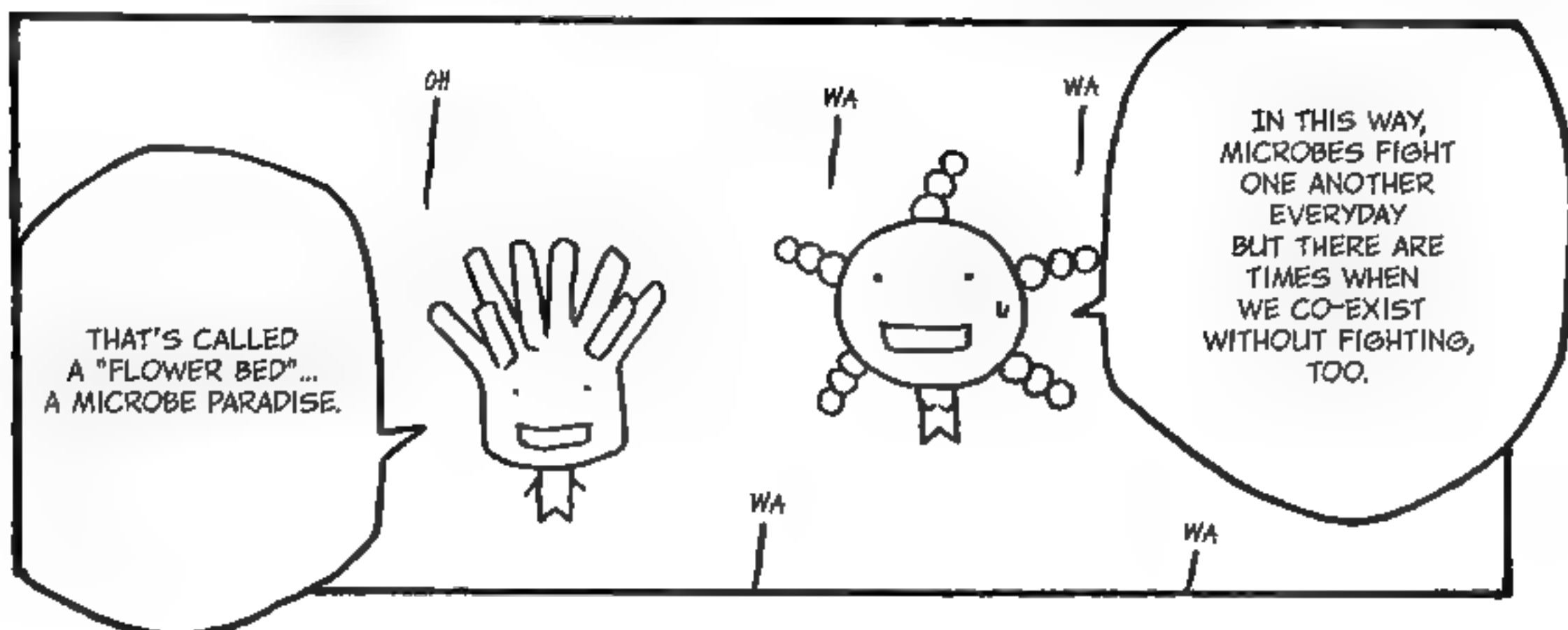
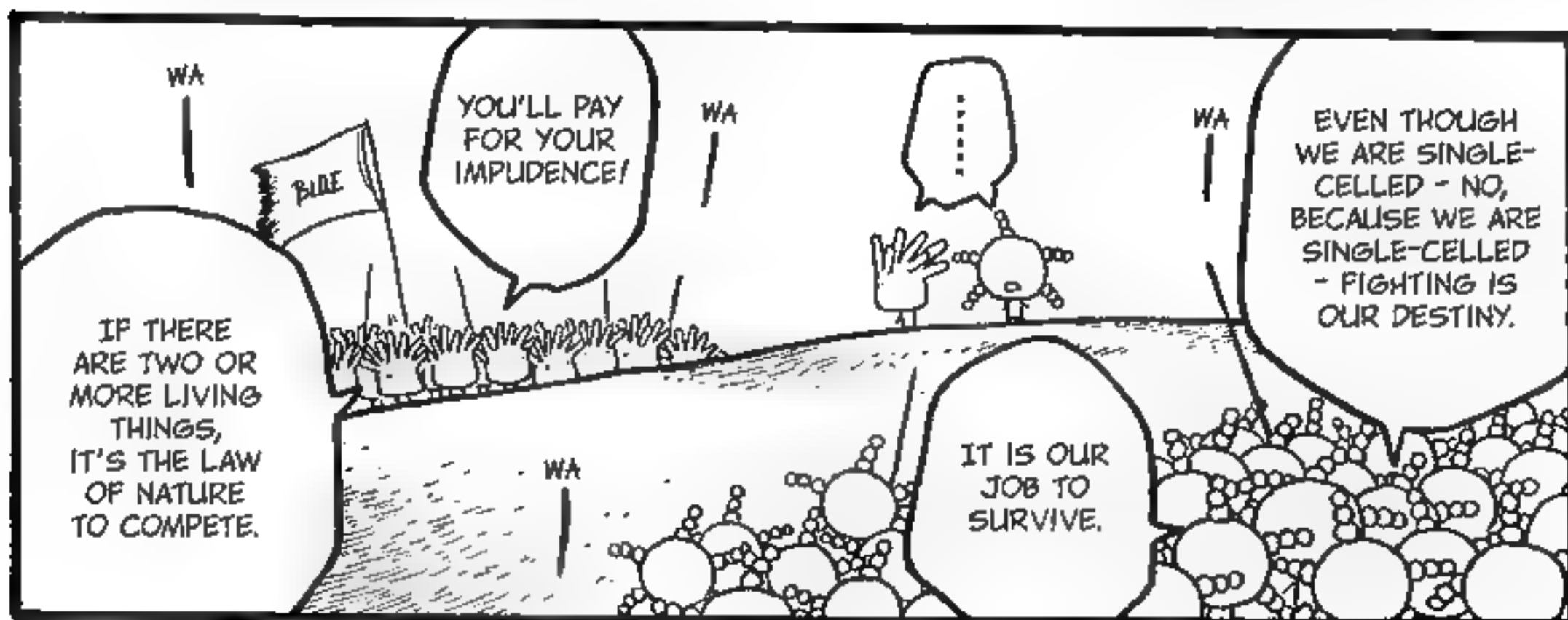
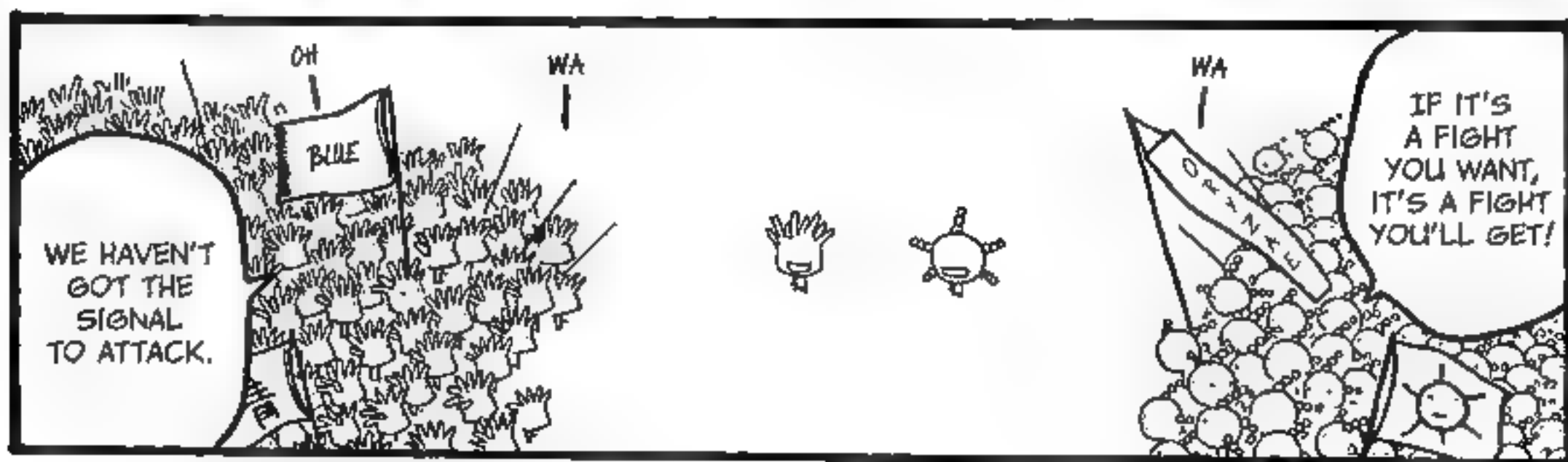
NO,
DON'T WORRY
ABOUT IT.
I'M ALRIGHT
NOW

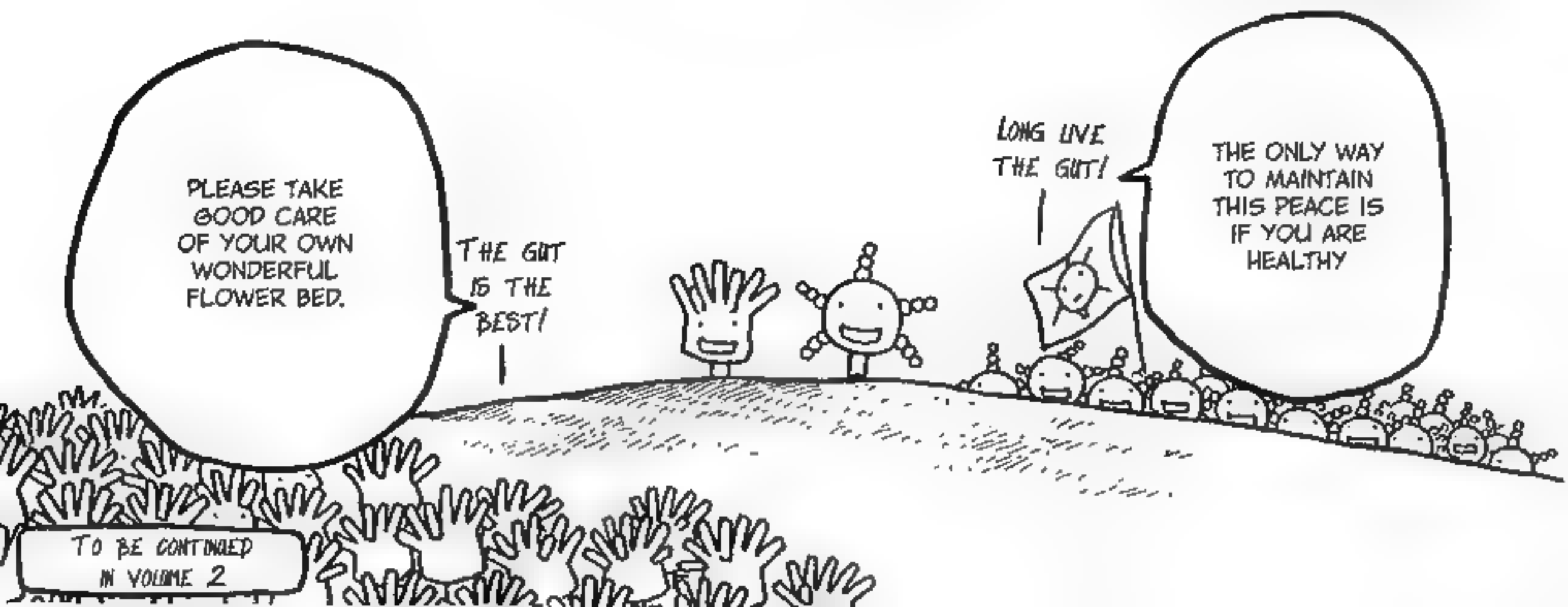
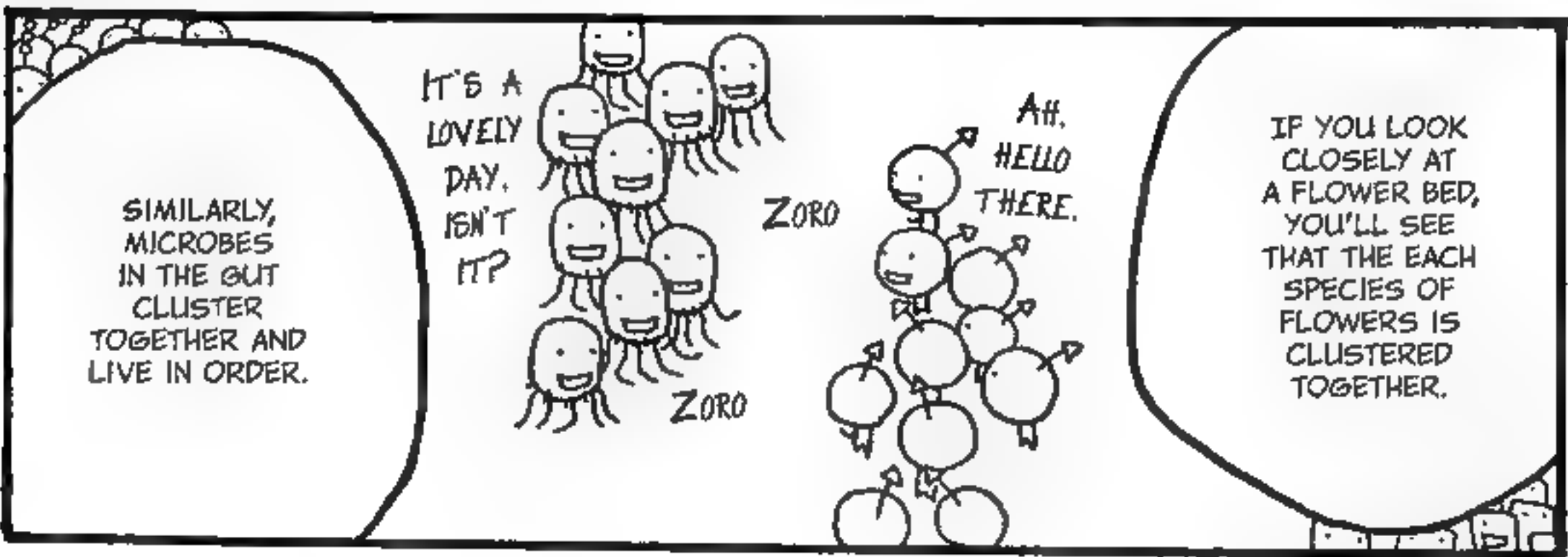
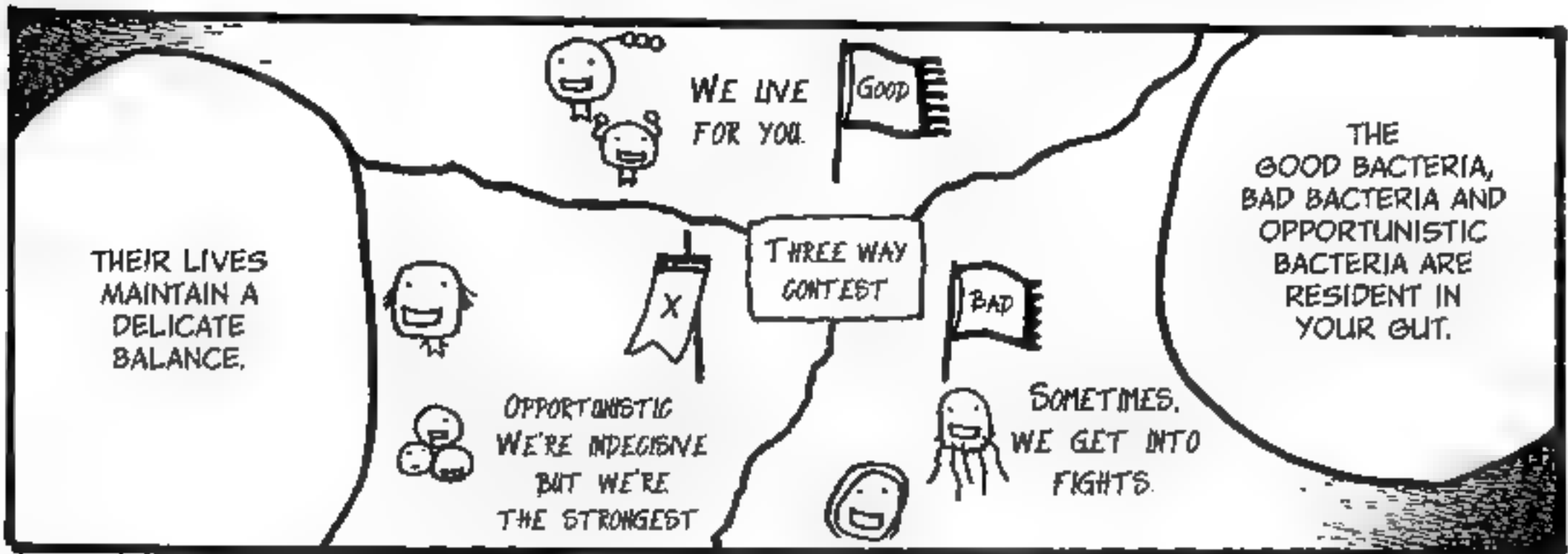
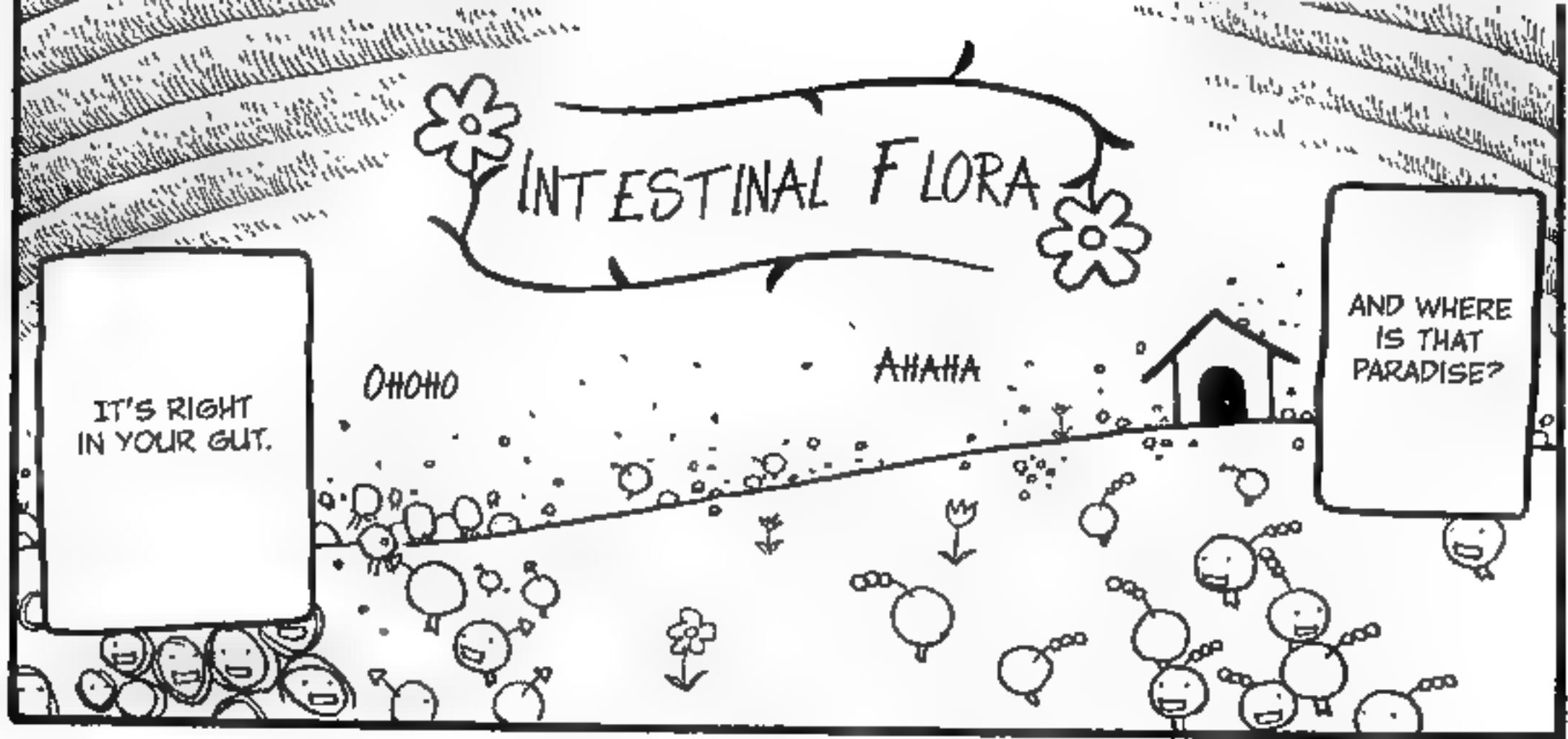


E. COLI
- BACTERIA OF
THE LARGE
INTESTINE.
PLEASE AVOID
USING YOUR
HANDS EVEN IF
THERE'S NO
TOILET PAPER

おまけ







菌カード

THE REVIVAL
OF MICROBE
CARD BATTLES!

HAVE YOU
GOT YOURS?

THIS TIME,
WE SHALL
INTRODUCE
S. CEREVISIAE.



THERE ARE
VARIOUS TYPES
OF CARDS.
THEIR FIGHTING
STYLES ARE
LIMITLESS.



A GOOD
DEFENCE
STRATEGY
AGAINST THAT
IS MILK.

BUT THE
MILK CARD
CAN BE A
DOUBLE-EDGED
SWORD,
SO BE CAREFUL
OF THE TIMING
WHEN YOU
WHIP IT OUT.



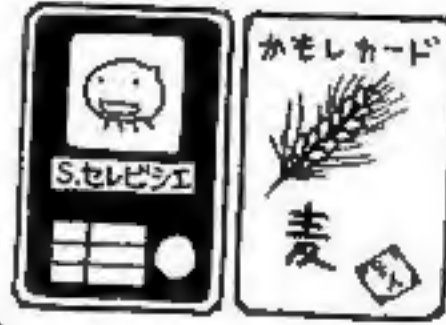
S. CEREVISIAE
IS A YEAST,
SO IT'S
EFFECTIVE
WHEN USED
WITH SAKE.

FOR EXAMPLE,
WHEN COMBINED
WITH THE
FERMENTATION
CARD "WHEAT",
IT BECOMES
"SHOCHU" AND
CAN BE USED
TO FIGHT.



Microbe Card News-flash:
There are absolutely no plans for the sale of Microbe Cards at major bookstores and convenience stores!

IT WILL LINE THE STOMACH AND MAKE IT DIFFICULT TO GET DRUNK.



IF YOU PLAY THE MILK CARD BEFORE YOUR OPPONENT PLAYS THE SHOCHU CARD...

AS SOON AS YOU HIT THE FUTON, YOU'LL BE FAST ASLEEP.



IF SHOCHU IS PLAYED FIRST THE MILK WILL CALM YOU DOWN.

YOU PROBABLY KNOW YOUR PREFERENCE FOR SHOCHU AND MILK SEPARATELY, BUT PUTTING THEM IN YOUR MOUTH AT THE SAME TIME SHOULD BE AMUSING.



POINT

YOU MUSTN'T BE PUT OFF JUST BY THE IMAGE!

THE TROUBLE IS WHEN YOUR OPPONENT PLAYS THE SHOCHU CARD AT THE SAME TIME AS YOUR MILK CARD.

IT GIVES YOU A NEW PLATINUM CARD, BOTULINUS, SO YOU CAN BEAT YOUR OPPONENT BY JUST A HAIR.



THE FINAL SHOWDOWN IS DECIDED BY THE JANKEN IN THE BOTTOM RIGHT CORNER.



かもす

KEEP OUT

大丈夫よ

君も
消えて
しまふぞ

そんなの

命の選別じゃないっすか

この場合の
生死は問題
ではない

君の望みは何だい

か
も
す

沢木
頼んだ

躊躇オ?

そりや
選抜肢のある
奴の言葉だな

わあああ

みんなは？

楽しんで働きたい
若えんちや
駄目なの？

かもす

そうだ

それでこそ
私の生徒
だよ

今までも
一人で
やってきたもの

そこに
ふれるな

※内容は
予告なく
全然変更になる
場合があります。

この秋、第2巻がやってくる!

西遊記 2

「もやしもん」第1巻は、イブニング'04年16号～20号、22号～24号

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